

CHAPEL GROVE SAMPLER



CHAPEL GROVE BAPTIST CHURCH
Gastonia, N. C.

GASTON COUNTY PUBLIC LIBRARY

DEDICATION

TO ACTEENS AND LEADERS OF
CHAPEL GROVE BAPTIST
CHURCH

First Edition 1984

1,500 copies



ACKNOWLEDGEMENTS

Special thanks to Beverly Farrar, Luvina Glover, Joann Heavener, Barbara Foy, Jean Sosebee, Dorothy Ross, Lisa Farrar, and Paula Glover, who compiled, typed, and put this book together.

The cover drawing was done by Vernon Laughter.

But most of all, we want to thank each of you who shared your recipes with us. We hope you will enjoy and use the recipes.

HISTORY OF CHAPEL GROVE BAPTIST CHURCH

Chapel Grove Baptist Church had its beginning when a few Christians, under the leadership of Jess Parton, saw the great need for a Baptist church in this area. The first step was taken in February of 1959 when the group rented for \$7.00 a week a house in which they could hold their services.

Jess Parton served as the first pastor of Suburban Heights Baptist Mission, as it was then named.

In April of 1959, Temple Baptist Church took the mission under its watch care. As the membership grew, the need for a church was evident. Steps were taken to purchase a \$300 lot on which the present building now stands.

The mission voted on January 10, 1960 to begin a building program. With twenty-seven active members, the mission voted on July 31, 1960 to borrow, with the help of Temple Church, the sum of \$20,000 for the erection of a combination sanctuary and educational building. Mr. W. G. Holland was hired as the contractor.

In October of 1960 the mission decided to change its name from Suburban Heights Baptist Mission to Chapel Grove Baptist Mission.

On September 9, 1962 the mission approved a purchase of a house and an additional lot for a cost of \$17,300.

The mission was constituted into a Southern Baptist Church on September 8, 1963 with 103 charter members.

In March of 1966, the church voted to go into a \$65,000. Bond Program to obtain money for the erection of an additional educational building.

In September, 1974, another Bond Program for \$250,000 was entered into. Our first service was held in this sanctuary on Easter Sunday, April, 1976,

HAPPY HOME RECIPE

4	cups love	2	Tbsp. tenderness
2	cups loyalty	1	cup friendship
3	cups forgiveness	5	Tbsp. hope
4	qt. faith	1	barrel laughter

Take love and loyalty, mix thoroughly with faith. Blend it with tenderness, kindness and understanding. Add hope and friendship, sprinkle abundantly with laughter. Bake it with sunshine, and serve daily with generous helpings!

Joann Heavener

CONTENTS

Famous People	7
Pickles	27
Candy & Sweets	33
Appetizers, Dips & Sandwich Spreads	43
Breads	55
Vegetable Salads	65
Vegetable Casseroles	75
Poultry & Casseroles	95
Pies	111
Cakes	129
Desserts	163
Fruit Salads	173
Beverages	183
Sauces, Stews, Soups & Salad Dressings	191
Cookies	197
Seafoods	211
Meats & Meat Casseroles	219
One Ingredient for Another	241
Ingredient Substitutions	242
Table of Measurements	242
Measure of Fruits and Nuts	242
Quantities to Serve 100 People	243

“MY KITCHEN PRAYER”

Bless my pretty kitchen Lord, and light
it with Thy love.
Help me plan and cook my meals from Thy
Heavenly Home above.
Bless our meals with Thy presence,
And warm them with Thy Grace:
Watch over me as I do my work,
washing pots and pans and plates.
The service I am trying to do
is to make my family content.
So bless my eager efforts, Lord,
and make them Heaven sent.

JO BENNETT

Famous People

*“If you admire something someone has said or done, speak up and say so. His life....
and yours.....will be richer for it.”*



PRESIDENT REAGAN'S FAVORITE
MACARONI AND CHEESE

- | | |
|------------------|---------------------------|
| 1/2 lb. macaroni | 1 t. dry mustard |
| 1 t. butter | 3 C. grated cheese, sharp |
| 1 egg, beaten | 1 C. milk |
| 1 t. salt | |

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese. Bake at 350 degrees for about 45 minutes or until custard is set and top is crusty.

Mrs. Ronald Reagan (Nancy)



PUMPKIN PECAN PIE

- | | |
|---|----------------------------|
| 4 slightly beaten eggs | 1 teaspoon vanilla |
| 2 cups canned or mashed
cooked pumpkin | 1/2 teaspoon cinnamon |
| 1 cup sugar | 1/4 teaspoon salt |
| 1/2 cup dark corn syrup | 1 unbaked 9-inch pie shell |
| | 1 cup chopped pecans |

Combine ingredients except pecans. Pour into pie shell—top with pecans. Bake at 350 degrees for 40 minutes, or until set.

Nancy Reagan

FAMOUS PEOPLE

NOODLE PUDDING

1 lb. broad noodles boiled in salt water; rinse in cold water, drain well.

Add:

- | | |
|---------------------------------------|--------------------------------------|
| 2 eggs beaten whole | 1 c. white raisins, washed and dried |
| 1 1/2 c. sugar | |
| 2 heaping Tbsp. cinnamon | 1/2 pint sour cream |
| 1 or 2 large apples sliced paper thin | 1 container cottage cheese (sm.) |
| | 1/4 lb. melted butter |

Grease casserole dish and bake 1/2 hour in oven at 350.

Mrs. Marshall A. Rauch



CHICKEN DIANE

- | | |
|---|------------------------------------|
| 4 8-ounce boneless chicken breasts, dredged in seasoned flour | |
| 1/2 stick unsalted butter | 1/4 lb. mushrooms, sliced |
| 3 Tbsp. brandy | 1/2 c. heavy cream |
| 2 tsp. minced shallots | 2 Tbsp. Dijon-style mustard |
| 1 tsp. minced garlic | 2 tsp. minced fresh parsley leaves |

In a stainless steel or enameled skillet, saute the chicken breasts in the butter over moderately high heat for 3 to 4 minutes on each side, or until they are springy to the touch. Add the brandy, heated; ignite it, shaking the skillet until the flames go out, and transfer the chicken with a slotted spatula to a heated platter. Keep the chicken warm, covered loosely. Add the shallots and the garlic to the skillet and cook them over moderate heat, stirring, for 1 minute. Add the mushrooms and saute the mixture over moderately high heat for 2 to 3 minutes, or until the mushrooms are firm. Add the cream and reduce it until it is thickened slightly. Stir in the mustard, the parsley, and salt and pepper to taste and nap the chicken with the sauce. Serves 4.

Mrs. Carolyn L. Hunt

FAMOUS PEOPLE

MARVINS'S STEAK TERIYAKI

2-3 lbs. flank steak	1/2 tsp. coarse-ground pepper
1 clove garlic	(reg. is OK)
1 Tbsp. brown sugar	1 Tbsp. cooking oil
1/2 tsp. ground ginger	2 Tbsp. water
1/4 c. soy sauce	

Skin off as much membrane from steak as possible; rub well with cut garlic clove; then dip in sauce and leave to marinate 6-24 hours (the longer the better), turning several times and basting with marinade.
MARINADE SAUCE:

Mash or mince remaining garlic clove (or use another) into sugar; mix with other ingredients. Soak steak well on both sides in sauce.

When ready to cook, remove from sauce and broil on charcoal grill or in broiler. Heat remaining sauce and pour over steak, after slicing it diagonally in strips 1/4 inch wide. Allow 1/3 lb. per person.

Helen Rhyne Marvin
Senator to N. C. General Assembly



“PLAINS SPECIAL” CHEESE RING

1 pound grated sharp cheese	Black pepper
1 cup finely chopped nuts	Dash cayenne
1 cup mayonnaise	Strawberry preserves, optional
1 small onion, finely grated	

Mix; mold with hands into desired shape (I mold into a ring); place in refrigerator until chilled. To serve, fill center with strawberry preserves. Can be served as a complement to a main meal or as an hors d'œuvre with crackers.

Office of Jimmy Carter

FAMOUS PEOPLE

CHINESE CASSEROLE A LA MARVIN

- | | |
|--|--|
| 1 box La Choy pepper steak
vegetables and sauce | 1 pkg. beef flavor Rice-A-Roni
or seasoned brown wild rice
mixture |
| 1 medium onion, sliced | |
| 1 green pepper, sliced | 1 pkg. Chinese noodles |
| 1 can water chestnuts, sliced | 1/4 tsp. Beau Monde spice |
| 1 lb. ground lean meat | Soy sauce to taste |

Saute onions and pepper lightly in oil or butter. Remove from pan and brown meat. Pour off any fat. Mix sauce as directed on La Choy package and bring to a boil; add drained La Choy vegetables, sauteed onions and peppers and water chestnuts. Sprinkle with Beau Monde spice and add soy sauce, if desired. Mix well.

Stir in cooked rice and place all ingredients in casserole dish. Cover with noodles and serve. Or store in refrigerator without noodles. When ready to serve, heat thoroughly and add noodles.

Helen Rhyne Marvin

Senator to N. C. General Assembly

WHITNEY'S BEEF STEW

- | | |
|---------------------------|----------------------------------|
| 1 1/2 lbs. beef stew meat | Salt |
| Carrots | Parsley |
| Potatoes | 1 can cream of tomato soup |
| Onions | 1 1/2 soup cans of burgundy wine |
| Mushrooms | 1 clove garlic |
| Oregano | Several bay leaves |
| Pepper | |

Mix all ingredients together (do not brown meat). Bake in a 250 degree oven for 5 hours.

Senate Majority Leader and Mrs. Howard Baker

FAMOUS PEOPLE

MEAT LOAF

1 lb. lean ground beef	2 Tbsp. vinegar
1 egg	2 Tbsp. brown sugar
1 8 oz. can tomato sauce	2 Tbsp. prepared mustard
1/2 c. bread crumbs	dash of pepper
1/2 c. grated onions	1/3 c. water
Dash of oregano, basil, rosemary and garlic powder	

Mix together beef, egg, one-half can tomato sauce, bread crumbs, onions and spices. Place in loaf pan. Combine vinegar, brown sugar, mustard, pepper, one-half can tomato sauce and water and pour over remaining meat mixture. Bake in 350 degree oven for 45 minutes.

Secretary and Mrs. Don Regan
Department of the Treasury

MEXICAN MOUND

Easy to make -- loved by all who love Mexican food. Ingredients easy to keep in house. Children or guests can all help with chopping or grating. It's fun!

Pkg. of Doritos	10 chopped ripe black olives
2 lbs. ground hamburger meat	1 chopped tomato
Lawry's Taco Seasonings Mix	1 c. sour cream
1 c. grated yellow cheese	lettuce (1 cup shredded)
1 or 2 small chopped onions	1 can frozen avocado dip
(not minced)	

Follow instructions on Taco Seasonings Mix for browning meat. I serve this meal in my kitchen--a big pot of meat simmering on the stove. A wooden salad bowl of Doritos and seven bowls of the remaining ingredients around the table. Start with a mound of Doritos, a spoon of piping hot meat, cheese, etc.

Vice President and Mrs. George Bush

FAMOUS PEOPLE

CRAB CAKES

- | | | | |
|---|---------------------------------------|-----|------------------------|
| 1 | lb. crab claw meat | 1/4 | tsp. salt |
| 2 | eggs | 1/8 | tsp. pepper |
| 2 | Tbsp. mayonnaise | | Dash of Tobasco Sauce |
| 1 | Tbsp. Kraft's horse-radish
mustard | 1 | Tbsp. parsley, chopped |

Combine all the above ingredients including the unbeaten eggs and mix lightly together. Form mixture into desired size of cake or croquette. Do not pack firmly, but allow the mixture to be light and spongy. Roll out a package of crackers into fine crumbs (do not use prepared cracker crumbs). Then pat the crumbs lightly on the crab cake and fry in deep fat just until golden brown. Remove crab cake just as soon as golden brown. Drain on absorbent paper and serve hot with a SMILE!

Senator and Mrs. Strom Thurmond of S. C.

SWEET AND SOUR CABBAGE

- | | | |
|----------------------------------|--------------------------|-------------------------------|
| 2 | lbs ground chuck | Small handful of cracker meal |
| | Salt and pepper to taste | A little Heinz ketchup |
| Mix above into small meat balls. | | |
| In pot mix | 3/4 box brown sugar | |
| | 1 large can sourkraut | |
| | 1 large onion diced | |
| | 1 can tomato sauce | |

Cook 30 minutes; then add meat balls and cook 1 to 1 1/4 hours on top of the stove.

Mrs. Marshall A. Rauch

FAMOUS PEOPLE

ZUCCHINI SAUSAGE BAKE

1/2 lb. pork sausage	1 c. cottage cheese
3 Tbsp. flour	1/4 c. Parmesan cheese
3 c. zucchini (about 3)	1 egg, well-beaten
2 Tbsp. butter	1 c. shredded cheddar cheese (4 oz.)

Preheat oven 350 degrees. Brown small pieces of sausage, drain and toss with 1 Tbsp. flour. Spread on the bottom of casserole. In the same skillet cook zucchini in butter until tender but not brown. Remove from heat, toss with remaining flour. Spoon 1/2 zucchini mixture over meat. In a bowl mix cottage cheese, Parmesan and egg. Spoon over zucchini layer, top with remaining zucchini. Bake 35 minutes. Top with cheddar; bake 2 minutes longer to melt cheese. (Good cold for lunch!)

Secretary and Mrs. Jim Watt
Department of the Interior

JIM'S STIR FRY SQUASH

2 medium yellow squash	3 medium onions
2 medium zucchini squash	2 fresh tomatoes

Low-calorie Italian salad dressing

Chop vegetables. Heat salad dressing in wok or skillet and stir fry vegetables until tender.

James T. Broyhill

SPINACH HATER'S DELIGHT

3 pkg. frozen chopped spinach	1/2 pkg. Pepperidge Farm Herb
1 pkg. cream cheese (3 oz.)	Seasoned Stuffing Mix
1 stick butter	Onion and garlic salt to taste

Cook spinach to package directions. With mixer (not blender) combine spinach with 1/2 stick butter, cream cheese and garlic and onion salt. Pour in greased square baking dish (1 1/2 or 2 quart size).

TOPPING:

In blender, chop herb stuffing until fine and toss with 1/2 stick melted butter. Cover spinach mixture with topping and bake at 400 degrees until top is golden brown.

Allene Broyhill Stevens

FAMOUS PEOPLE

FAY'S BETTER THAN POTATO SALAD

- | | |
|------------------------------|---|
| 1 1/2 cups uncooked rice | 4 hard boiled eggs, chopped |
| 1 cup mayonnaise | 6 radishes, thinly sliced |
| 2 cups sliced celery | 1/2 cup green pepper, thinly sliced |
| 1 medium onion, chopped fine | 1 small can mandarine oranges,
drained |
| 1/2 tsp. salt | |
| 4 Tbsp. prepared mustard | |

Cook and chill rice. Mix gently remaining ingredients. Add rice. Chill and serve.

Mrs. Louise Broyhill

LOUISE'S SUCCOTASH WITH TOMATOES

- | | |
|-------------------------|-----------------------------------|
| 2 Tbsp. butter | 1 17 oz. can tomatoes |
| 1 17 oz. can corn | 1 Tbsp. Worcestershire |
| 1 17 oz. can lima beans | Enough mashed potatoes to thicken |

Mix butter, Worcestershire and vegetables. Cook for 15 minutes. Salt and pepper to taste. Thicken with mashed potatoes. Makes 6 servings.

Louise Broyhill (Mrs. James T. Broyhill)

SWEET AND SOUR CHICKEN

- | | |
|--|----------------------|
| 1 bottle Wishbone Italian dressing (8 oz.) | 1 pkg onion soup mix |
| | 2 chickens, cut up |
| 1 bottle apricot preserves (12 oz.) | |

Mix first three ingredients and pour over chicken parts in casserole dish. Bake at 350 degrees for 1 to 1 1/2 hours. Baste once during cooking. Sauce is good on rice.

Congressman and Mrs. Jim Martin of N. C.

MARTY'S CHICKEN

- | | |
|--------------------------------|-----------------------|
| 6 chicken breasts-without skin | 1 small can mushrooms |
| 2 cans cream of mushroom soup | 1/2 stick margarine |

Salt and pepper to taste.

Cover chicken breasts with mixture made from mushroom soup, mushrooms, salt and pepper. Dot with margarine. Bake in oblong baking dish for 1 1/2 hours at 350 degrees.

Congressman James T. Broyhill

FAMOUS PEOPLE

ZUCCHINI NUT BREAD

- | | | | |
|---|--------------|-----|----------------------|
| 3 | eggs | 1 | tsp. soda |
| 2 | cups sugar | 1/4 | tsp. baking powder |
| 1 | cup oil | 2 | cups grated zucchini |
| 1 | tsp. vanilla | 3 | cups sifted flour |
| 1 | tsp. salt | 1 | cup chopped nuts |

Beat eggs until foamy. Add rest of ingredients and mix well. Pour into greased 9x5 loaf pans. Bake at 350 degrees for 1 hour and 20 minutes. Remove loaves immediately from pans. Cool on rack. Makes 2 loaves.

Senator and Mrs. John East of N. C.

AMBROSIA SALAD

- | | | | |
|-----|--|-----|---|
| 1/2 | cup mayonnaise | 1 | can (20 oz.) pineapple chunks,
drained |
| 1 | 3 oz. container plain or
vanilla yogurt | 1 | can (4 oz.) shredded coconut |
| 1 | can (30 oz.) fruit cocktail,
drained | 1/2 | cup raisins |

Fold mayonnaise into yogurt. Add remaining ingredients. Chill covered, at least 2 hours before serving. Makes 6-8 servings.

Senator and Mrs. Jesse Helms

QUICK AND EASY FRUIT SALAD

- | | | | |
|---|---|---|--|
| 1 | regular size carton of Cool
Whip | 2 | small cans mandarin oranges
(drained) |
| 1 | 3 oz. pkg. of lime jello | 1 | large can crushed pineapple
(drained) |
| 1 | large carton small curd
cottage cheese | 1 | cup peeled seedless white
grapes |

Mix and chill.

Louise Broyhill

FAMOUS PEOPLE

CAROLINE APPLE CAKE

- | | |
|------------------------|-----------------------------|
| 1 1/2 cups cooking oil | 1 tsp. salt |
| 2 cups sugar | 2 tsp. vanilla |
| 4 eggs, beaten | 3 cups diced, peeled apples |
| 3 cups plain flour | 1 cup chopped nuts |
| 1 tsp. soda | |

Mix oil, sugar, and eggs together. Sift flour, soda, and salt together and add to egg mixture. Mix thoroughly. Add vanilla, apples, and nuts. Pour into greased, floured tube cake pan and bake in 350 degree oven for approximately one hour. Remove cake from pan, cool and top with glaze.

GLAZE

- | | |
|-------------------|------------------|
| 1 Tbsp. butter | 1/4 c. milk |
| 1 cup brown sugar | Vanilla to taste |

Mix ingredients well in saucepan. Boil for about 10 minutes (slow boil). Add vanilla. Cool and pour over cake.

Mrs. Carolyn L. Hunt

JEWISH APPLE CAKE

- | | |
|---------------------|----------------------|
| 3 cups sifted flour | 1/2 tsp. salt |
| 2 1/4 cup sugar | 1/3 cup orange juice |
| 1 cup oil | 2 1/2 tsp. vanilla |
| 4 unbeaten eggs | 3 tsp. baking powder |

Mix above together in bowl well blended. In another bowl, mix together the following:

- | |
|--------------------------------|
| 6 thinly sliced, peeled apples |
| 1 tsp. cinnamon |
| 3 Tbsp. sugar |

Grease and flour a tube pan. Alternate layers of batter and apples, ending with apples. Bake in oven 350 degrees for 60 minutes.

Mrs. Marshall A. Rauch

FAMOUS PEOPLE

PUMPKIN PECAN PIE

- | | | | |
|-----|---|-----|--------------------------|
| 4 | slightly beaten eggs | 1 | tsp. vanilla |
| 2 | cups canned or mashed
cooked pumpkin | 1/2 | tsp. cinnamon |
| | | 1/4 | tsp. salt |
| 1 | cup sugar | 1 | unbaked 9-inch pie shell |
| 1/2 | cup dark corn syrup | 1 | cup chopped pecans |

Combine ingredients except pecans. Pour into pie shell-top with pecans. Bake at 350 degrees for 40 minutes, or until set.

Mrs. Ronald Reagan

LEMON ICEBOX CAKE

- | | | | |
|---|------------------------|---|--------------------------|
| 6 | eggs, separated | 2 | cans sweetened condensed |
| 5 | lemons, grate one rind | | milk |
- Vanilla wafers

Prepare spring form pan with enough ground cookies to cover bottom, then place whole wafers at outer edge all around pan. Beat yolks till lemony, add milk and beat, add lemon juice and rind and beat. Fold in almost dry egg whites. Pour into pan, keeping wafers standing up. Brown under broiler at top rack. No baking. When cool, refrigerate. Best when refrigerated overnight. Carefully unmold, leaving cake on pan bottom.

Mrs. Marshall A. Rauch

FAMOUS PEOPLE

CAP'S CAKE

1/4 lb. butter, softened	1 tsp. vanilla
1 cup sugar	Chocolate Butter Cream Filling
1/2 cup milk	(See recipe)
1 2/3 cups cake flour	Semi-sweet Chocolate icing
2 tsp. baking powder	Blanched almonds for decoration
2 egg whites	

Combine the butter, sugar, milk, flour, baking powder and egg whites and vanilla in large mixing bowl and beat at low speed, scraping often until smooth and well blended. Increase speed to high and beat for 3 minutes. Pour into two greased 9 inch round cake pans and bake for about 20 to 25 minutes at 350 degrees. Cool slightly and turn out on to cake rack. When cakes are cooled, split each into two layers. Place layers together with filling. Frost top and sides with icing and decorate with blanched almonds.

Serve very thin slices to very thin people.

Chocolate Filling:

2 squares bitter chocolate, melted	2 Tbsp. Kahlua or brandy
1/4 lb. butter	1/2 cup light cream
Pinch salt	2 egg yolks
	5 cups confectioners's sugar

In mixing bowl, cream butter, salt and yolks, Add cream to cooled chocolate and beat into creamed mixture. Beat well. Continue beating while adding sugar, a little at a time. Add brandy and beat at high speed until thoroughly creamed and light.

Semi-Sweet Chocolate Icing:

3 squares bitter chocolate	2 Tbsp. butter
1 tsp. vanilla	1 cup confectioner's sugar
1/4 cup boiling water	

Melt chocolate and butter; add water and vanilla and beat in confectioner's sugar to make glossy, easily spread icing.

Secretary and Mrs. Cap Weinberger
Department of Defense

FAMOUS PEOPLE

SQUASH PIE

1 1/2 cups sugar (I use 1 cup)	2	tsp. lemon flavoring
1 cup grated raw squash (yellow)	2	tsp. coconut flavoring
3 eggs	1/2	stick margarine (melted)
1 heaping Tbsp. flour		

Combine-mix well-pour into 8 or 9 inch pie shell (I prefer a partly done shell). Bake 45 minutes at 350 degrees or until custard is done. (Taste-between chess pie and egg custard).

Mrs. Billy Graham (Ruth)

APPLE PIE

Preheat oven to 450 degrees. Line a 9 inch pie plate with pie crust. Peel, core, and cut into a very thin pieces 5 to 6 cups of apples.

NOTE: Have you ever tried half apples and and half green tomatoes? The result is amazingly like a very tart apple pie with an interesting difference.

Mix apples with:

1/2 to 2/3 cup white or brown	1	Tbsp. cornstarch
sugar (depending on tartness	1/4	tsp. cinnamon
of apples)	1/8	tsp. nutmeg

Place mixture in pie shell.

Dot with:

1 Tbsp. lemon juice	1	tsp. vanilla
1/2 tsp. grated lemon rind		

Cover the pie with a pricked upper crust. Bake in 450 degree oven for 10 minutes. Reduce heat to 350 degrees and bake for an additional 45 minutes or until done.

For a delicious touch, sprinkle the top crust lightly with sugar and cinnamon as you put it into the oven.

David Stockman

Director of the Office of Management and Budget

FAMOUS PEOPLE

PECAN GEMS

Crust:

1/2 lb. butter or margarine 1/2 tsp. salt

2 cups sifted all purpose flour 1 8 oz. pkg. cream cheese

With pastry blender, cut butter into dry ingredients until dough is full of fine lumps. Add cream cheese (which is at room temperature) and blend. Press dough into tiny muffin pans with fingers.

NOTE: Dough is easier to handle if it is chilled.

Filling:

1	egg	1	Tbsp. melted butter or margarine
---	-----	---	----------------------------------

3/4 cup brown sugar

1 cup chopped pecans Dash of salt

1 tsp. vanilla

Beat egg, sugar, butter, salt and vanilla until smooth. Put 1 teaspoon chopped pecans in each pastry-lined cup. Add 1 teaspoon filling to top of each layer of pecans. Bake 15-20 minutes at 375 degrees. Cool before removing from pan. Makes about 3 dozen tiny tarts.

Mrs. Louise Brophy

CHEESE CHIPS - A POPULAR RECIPE

2 sticks butter 2 cups grated sharp cheese

2 cups plain flour 2 cups Rice Krispies

Bring butter and cheese to room temperature. Grate cheese and add to flour mixture. Add soft butter and mix with hands. Add Rice Krispies and salt to taste. Mix. Drop by teaspoonful (size of walnut) on greased pan. Bake at 350 degrees for 5-8 minutes.

Melanie Broyhill

FAMOUS PEOPLE

ARTICHOKE SQUARES

2	(6-oz.) jars marinated artichokes	Tobasco to taste
		1/4 tsp. oregano
1	small onion, chopped fine	1/2 lb. sharp cheddar cheese,
1	clove garlic, minced	grated
1/4	cup fine bread crumbs	2 eggs
1/8	tsp. salt	2 Tbsp. parsley
1/8	tsp. pepper	

Drain marinade from 1 jar of artichokes into a frying pan. Chop artichokes. To liquid add onion, garlic and saute. Beat eggs in bowl; add bread crumbs and seasonings. Stir in cheese, parsley, artichokes and sauteed mixture. Turn into greased 7x11 inch baking dish and bake at 325 degrees for 30 minutes. Let stand 5 minutes after baking and cut into small squares. May be wrapped in foil and frozen at this point for later use. To serve when frozen, thaw and reheat in foil 15 minutes at 325 degrees.

Mrs. Carolyn L. Hunt

BAKED CORN CUSTARD

2	17 oz. cans creamed style corn	1/4 cup corn starch
		1 tsp. salt
4	eggs	3 cups milk
1/2	cup sugar	1 Tbsp. butter

Beat eggs and add sugar, corn starch, and salt. Stir until dissolved. Add milk and corn. Pour into greased oblong baking dish and dot with butter. Bake at 350 degrees for 1 1/2 hours until set and golden brown. Serves 10.

Bettie Broyhill Gortner

FAMOUS PEOPLE

VEGETABLE DIP

- | | |
|----------------------------------|-------------------------------|
| 1 cup mayonnaise | 1 small onion, finely chopped |
| 1/2 cup chili sauce | 1 Tbsp. mustard seed |
| 1-2 Tbsp. horseradish (to taste) | |

Mix and chill. Serve with chilled raw vegetables.

Mrs. Louise Broyhill

PICKLED SHRIMP

- | | |
|--|------------------------|
| 4 lbs. cooked shrimp, deveined | Juice of 1 lemon |
| 2 large bermuda onions, sliced
in rings | 1/4 cup sugar |
| 1 bottle capers, drained | 1 tsp. salt |
| 1 1/2 cups olive oil | 1 tsp. Tobasco |
| 1 cup vinegar | 1/2 tsp. pepper |
| | 2 Tbsp. Worcestershire |

Mix oil, vinegar, lemon juice and seasonings in blender. Repeat layers of shrimp, onions, and capers. Pour dressing over all. Cover and refrigerate for 24 hours. Stir every 8 to 10 hours. Drain and serve.

Marilyn Broyhill Beach

EASY MUSHROOM HORS D'OEUVRES

- | | |
|------------------------------|------------------------------------|
| 1/2 lb. & 3 oz. cream cheese | 2 tsp. onion juice (fresh) |
| 2 egg yolks | 1 small can chopped fine mushrooms |
| 1 tsp. baking powder | |

Salt, paprika

Put on melba rounds one rounded tsp. Put under broiler.

Mrs. Marshall A. Rauch

FAMOUS PEOPLE

CHOCOLATE CHIP COOKIES

1/2 cup shortening	1/2 tsp. salt
1 tsp. vanilla	1/2 tsp. soda
1/2 cup sugar	1 (7 or 8 oz.) pkg. semi-sweet chocolate chips
1/4 cup brown sugar	
1 well-beaten egg	1/2 cup chopped English walnuts
1 1/2 cups flour (sifted)	

Thoroughly cream shortening, vanilla and sugars. Add egg and beat. Add sifted dry ingredients, stir in chips and nuts. Batter is very stiff. Shape into balls about 1 1/4 to 1 1/2 inches across and press gently on to lightly greased cookie sheet. Bake in moderate oven 375 degrees about 12 minutes.

Mrs. Norman Vincent Peale

CHEESECAKE

2 cups Graham Cracker crumbs	1/4 cup butter (softened)
1/4 cup sugar	1 tsp. cinnamon
2 (8 oz.) pkg. cream cheese	3 eggs
1 tsp. vanilla	1 pt. sour cream
1 cup sugar	

Mix graham cracker crumbs, 1/4 cup sugar, butter and cinnamon. Press into greased springform pan. (covering bottom and extending up about 1 1/2 inches on sides.)

Beat cream cheese and vanilla. Add sugar gradually. Add eggs one at a time and beat well after each. Fold in sour cream. Pour into crust in springform pan. Bake 1/2 hour at 350 degrees. Turn heat off and leave cheesecake in oven another hour. Cool in refrigerator.

Mrs. Norman Vincent Peale

*THE POUNDS I LOSE
COME BACK IN HASTE,
TO JOIN THEIR FRIENDS
AROUND MY WAIST.*

*Trust in the Lord with all thine heart; and lean not unto thine own understanding.
Proverbs 3:5*

Pickles,

Preserves

&

Relishes

START WITH LOVE - - -

*a generous share
Then blend in warmth and laughter
Add lots of happy memories
That will last forever after*

Come unto Me, all ye that labor and are heavy laden, and I will give you rest.

Matthew 11:28

PICKLES, PERSERVES, AND RELISHES

CRYSTALIZED PICKLES

1. 1 gal. water 1 cup lime
1 gal. cucumbers
Soak overnight. Drain next morning.
2. 1 cup salt 1 gal. water
Soak 2 hours and drain.
3. Put into clear water and soak for 4 hours, then drain.
4. 2 oz. alum 1 gal. water
Bring this to a boil and wash cucumbers in it.
5. 6 to 7 lbs. sugar 1 small box pickling spice
3 qts. vinegar
Bring to a boil and let boil 15 minutes. This is the syrup.
6. Pack jars with cucumbers, pour syrup over and seal.

Judy Craig

BREAD & BUTTER PICKLES

- | | | |
|---|-----------------------|------------------------|
| 1 | gal. cucumbers | 1 1/2 tsp. tumeric |
| 8 | small onions, chopped | 1 1/2 tsp. celery seed |
| 2 | bell peppers, chopped | 2 Tbsp. mustard seed |
| 4 | cups sugar | 5 cups vinegar |

Slice cucumbers 1/8" thick. Put in container with 1/2 cup salt and 2 trays of ice cubes. Let stand 3 hours, drain.

Bring sugar, tumeric, celery seed, mustard seed, and vinegar to a boil. Put in cucumbers, onions, peppers and let come back to a boil. Boil 3 to 5 minutes. Put in jars and seal.

Janice Haynes

PICKLES, PERSERVES, AND RELISHES

BREAD AND BUTTER PICKLES

- | | | | |
|---|------------------------|-----|----------|
| 1 | gal. cucumbers, sliced | 1/2 | cup salt |
| 4 | onions, sliced | | |

Cover in ice water and let stand for 3 hours.

Mix:

- | | | | |
|---|------------------|---|--------------|
| 5 | cups vinegar | 1 | tsp. mustard |
| 5 | cups sugar | 1 | tsp. tumeric |
| 1 | tsp. celery seed | | |

Bring to a boil. Add cucumbers to mixture and bring to a boil again. Put into jars and seal.

Joann Heavener

SALT PICKLES

- | | | |
|------------------------|---|--------------|
| Cucumbers, small whole | 3 | cups vinegar |
| 6 onions, sliced | 9 | cups water |
| 1 cup salt | | |

Pack cucumbers and onions in jars. Bring liquids with salt to a boil. Pour over cucumbers already in jars. Put jars in a pot of water and bring water to a boil in order for jars to seal. DO NOT COOK. Makes 6 quarts.

Joann Heavener

SQUASH PICKLES

- | | | | |
|---|---------------------------------|---|--------------------|
| 8 | cups sliced squash | 2 | cups sliced onions |
| 4 | bell peppers, chopped or strips | | |

Mix all vegetables together and sprinkle 1 Tbsp. salt over them. Let set 1 hour. Drain well.

Mix:

- | | | | |
|---|--------------|---|-------------------|
| 2 | cups vinegar | 2 | tsp. celery seed |
| 3 | cups sugar | 2 | tsp. mustard seed |

Pour over vegetables and bring to a boil. Let boil hard for 5 minutes. Put into sterilized jars and seal.

Sue Farr

PICKLES, PERSERVES, AND RELISHES

PICKLED CARROTS AND ZUCCHINI

1/2 cup sugar	2 inches stick cinnamon
1/2 cup vinegar	3 whole cloves
1/2 cup water	3 med. carrots, cut in strips
1 Tbsp. mustard seed	1 med. zucchini, cut in strips

In sauce pan mix sugar, vinegar, water, mustard seed, cinnamon and cloves, add carrot strips. Cover and simmer until tender, add zucchini strips, return to boiling until done. Pour mixture in bowl and cover. Chill 8 hours. Cucumbers may be used also or in place of zucchini.

Gail Smith

SWEET CHOW CHOW

2 qts green tomatoes	3 green bell peppers
3 cups cabbage	3 red bell peppers
5 large onions	4 pieces pimento (drained)

After chopping in blender, let stand for 10 minutes and then drain.

Add:

2 tsp. celery seed	1 tsp. allspice
3 cups vinegar	3 tsp. salt
3 cups sugar (1½ cups is enough)	1 tsp. tumeric
2 tsp. mustard seed	

Stir all together and let come to a boil and simmer for 10 minutes. Makes 6 pints.

Mary Hill

HOT PEPPER JELLY

6 1/2 cups sugar	1/4 cup hot pepper
1 1/2 cup cider vinegar	6 oz. Certo
3/4 cup sweet bell pepper	

Put vinegar and pepper in blender and chop. Add this mixture to sugar and let come to a boil. Boil 1 minute, cool 5 minutes and add Certo. Pour in glasses or jars. Serve with meat or cheese and crackers.

(2 recipes make 7-1/2 pint jars.)

Barbara Foy

PICKLES, PERSERVES, AND RELISHES

STRAWBERRY JAM

1 3/4 cups of strawberries crushed 2 Tbsp. lemon juice
4 cups of sugar 1/2 bottle Certo fruit pectin
Mix strawberries and sugar in a large bowl; let stand 10 minutes. Stir lemon juice and Certo together and pour into berries and sugar; stir 3 minutes. Pour immediately into freezer jars or cartons. Allow to set at room temperature for 24 hours. Store in freezer.

Jean Sosebee

STRAWBERRY BUTTER

1 10 oz. pkg. frozen straw— 2 sticks butter or margarine,
 berries (thaw) soft
1 cup powdered sugar
Blend all ingredients in a blender (it takes a while). Then refrigerate. Ready to eat with toast, waffles, etc.

Jean Sosebee

I am come that they might have life, and that they might have it more abundantly.

John 10:10

Candy

&

Sweets

RECIPE FOR A HAPPY HOME

*A heap of loving
Gallons of patience
Bushels of laughter
Quarts of unselfishness
A pinch of understanding
Unlimited Faith
Constant Prayer*

Joann Heavener

What things soever ye desire, when ye pray, believe that ye receive them, and ye shall have them.

Mark 11:24

CANDY AND SWEETS

ORANGE BALLS

- | | | | |
|---|---|---|---------------------------------|
| 1 | (12 oz.) box vanilla wafers,
crushed | 1 | (6 oz.) can frozen orange juice |
| 1 | box powdered sugar | | 1 1/2 cups chopped nuts |
| 1 | stick margarine, melted | | Coconut |

Hand mix wafers, sugar, nuts and orange juice. Add melted margarine and mix again. Roll in balls, then in coconut. Put on wax paper. Store in container. Makes 6 doz.

Donna Stuart

ORANGE BALLS

- | | | | |
|---|--|---|-------------------------|
| 1 | small can (6 oz.) frozen
orange juice | 1 | box Confectioners sugar |
| 1 | box vanilla wafers(crumbled) | | 1/2 cup chopped nuts |
| | | | Small amount of coconut |

Mix first four ingredients together. Roll in coconut.

Carolyn Russell

FUDGE BALLS

- | | | | |
|-----|--------------|-------|------------------------------|
| 1 | cup butter | 3 | cups all-purpose flour |
| 1 | cup sugar | 1/2 | cup cocoa |
| 1 | egg | 1 | egg white, slightly beaten |
| 1/4 | tsp. salt | 1 1/2 | cups coarsly chopped walnuts |
| 1 | tsp. vanilla | | or pecans |

Cream butter and sugar until fluffy. Add egg, salt, and vanilla. Beat thoroughly. Beat in flour and cocoa which have been sifted together. When blended, shape into balls. Dip into egg white and roll gently in nuts. Place on ungreased cookie sheet and bake in 350 degree oven for 12 to 15 minutes. Do not overbake, as you want the centers to be soft and fudgy.

Betty Welch

PECAN KISSES

- | | | | |
|---|-------------------|-----|-----------------|
| 1 | egg white | 3/4 | cup brown sugar |
| 2 | cups pecan halves | 1/2 | tsp. vanilla |

Beat egg white until soft peaks form. Gradually mix in brown sugar and vanilla. Fold in pecans. Place well-coated pecan halves on greased cookie sheet, one inch apart. Bake at 250 degrees for 30 minutes. Turn off oven and let set for 30 minutes more. Store in an air-tight container.

Bobbie Sills

CANDY AND SWEETS

NUT ROLL

- | | | | |
|---|------------------------------|---|--------------------------|
| 1 | box Graham Cracker Crumbs | 1 | lb. box seedless raisins |
| 1 | jar marshmallow cream | | (chopped or whole) |
| 1 | lg. jar Maraschino cherries- | 2 | cups chopped pecans |
| | chopped | 1 | can Eagle Brand Milk |

Heat milk over low heat, mix marshmallow cream and stir until dissolved. Remove from heat, add 1/2 graham cracker crumbs, cherries, nuts and raisins. Mix this together well. Spread remaining crumbs onto waxed paper. Gradually work mixture with crumbs until sticks together well. Then make out into three rolls. Wrap individually and store in refrigerator.

Bobbie Blanton

PECAN ROLL

- | | | | |
|---|-------------------------------|-------|------------------------------|
| 1 | (7 oz.) jar marshmallow cream | 1 | (14 oz.) pkg. Kraft caramels |
| 1 | (1 lb.) box powdered sugar | 3 | Tbsp. water |
| 1 | tsp. vanilla | 1 1/2 | cups chopped nuts |

Combine first three ingredients. Mix well with hands. Shape mixture into 5 rolls. Combine caramels and water in top of double boiler, cook until melted. Dip rolls in caramel and roll in nuts. Chill 1 hour.

Margie Benoy

PECAN CANDY

- | | | | |
|-----|------------------------|---|--------------|
| 3 | cups light brown sugar | 1 | Tbsp. butter |
| 1 | cup cream | 2 | cups pecans |
| 1/2 | tsp. vanilla | | |

Stir sugar and cream together until sugar is dissolved. Bring to boiling point and cook at 232 degrees or until forms soft ball. Remove from heat, when cool, add vanilla, margarine and nuts. Beat until creamy, drip with spoon onto waxed paper.

Etta Scoggins

TOASTED PECANS

- | | | | |
|---|------------------|---|---------------|
| 1 | lb. pecan halves | 1 | egg |
| 1 | Tbsp. water | 1 | cup sugar |
| 1 | tsp. salt | 1 | tsp. cinnamon |

Dip pecans in mixture of egg and water. Roll in mixture of sugar, salt, and cinnamon. Bake 250 degrees for 30-40 minutes.

Bill Norris

CANDY AND SWEETS

CHERRY DELECTABLES

- 1 (8 oz.) cream cheese 1/4 cup rum (optional)
1 cup soft butter (no substitute) 1 (8 oz.) jar maraschino cherries
2 cups sifted all-purpose flour 10x powdered sugar

Blend cheese, butter. Work in flour till stiff dough is formed. Chill overnight. Soak cherries in rum overnight (optional). When ready to bake, drain cherries. Roll dough to 1/8 inch thickness and cut in strips 1x3 inches. Place cherry in dough and roll. Bake on greased baking sheet 15 minutes at 350 degrees. Remove and dust in powdered sugar.

Betty Norris

CHOCOLATE COVERED CHERRIES

- 3 boxes powdered sugar 2 sticks margarine
1 can condensed milk Maraschino cherries

Mix 2 boxes of sugar with milk and butter. Gradually add the last box of sugar. It may not take the whole box. Divide the mixture into 3 equal parts and chill for 30 minutes. Remove 1 part and pinch a small piece slightly larger than a marble and roll into ball and then flatten and wrap around a chilled cherry. Pecan halves can be used also. Chill again. Roll into this:

1 (12 oz.) pkg. of semi-sweet chocolate pieces melted with 1/2 cake parafin wax, in top of double boiler. Roll with fork and place on wax paper to dry. Place in a covered container for several days and the fondant mixture will cream around the cherry.

Beverly Farrar

CHOCOLATE RAISIN DROPS

- 6 oz. chocolate chips 1 cup raisins
2/3 cup Eagle Brand Milk

Mix Eagle Brand milk with chocolate chips in saucepan. Stir constantly over medium heat until chocolate melts. Add raisins. Drop by spoonfuls onto waxed paper.

Suzi Bridges

CANDY AND SWEETS

CHOCOLATE PEANUT CLUSTERS

- | | | | |
|---|---|---|-----------------------------|
| 1 | (6 oz.) pkg. butterscotch morsels | 2 | cups salted spanish peanuts |
| | | 2 | Tbsp. peanut butter |
| 1 | (6 oz.) pkg. semi-sweet chocolate morsels | | |

Combine butterscotch and chocolate morsels in pan. Heat over low heat stirring constantly. Stir in peanuts and peanut butter. Drop by spoonfuls on waxed paper. Refrigerate.

Dana Jackson

PEANUT BUTTER FUDGE

- | | | | |
|-----|---------------------|-----|----------------------------|
| 1 | cup brown sugar | 1 | cup miniature marshmallows |
| 1 | cup white sugar | 3/4 | cup peanut butter |
| 2 | Tbsp. butter | 1 | tsp. vanilla |
| 1/2 | cup evaporated milk | | |

Combine sugars, milk and butter in heavy saucepan, cook to soft ball stage, at 235 degrees on candy thermometer. Add remaining ingredients; stir until marshmallows melt. Remove from heat and beat until mixture begins to thicken, about 1 minute. Pour into buttered 8 inch square pan; let cool. Cut into serving pieces. Yield 1 1/2 lbs.

Robyn Smith

FOOLPROOF CHOCOLATE FUDGE

- | | | |
|---|---|---------------------------------|
| 3 | (6 oz.) pkg. semi-sweet chocolate morsels | Dash salt |
| | | 1 1/2 tsp. vanilla extract |
| 1 | (14 oz.) can Eagle Brand sweetened condensed milk | 1/2 cup chopped nuts (optional) |

In heavy saucepan, over low heat, melt the morsels with Eagle Brand milk. Remove from heat. Stir in remaining ingredients. Spread evenly into wax paper-lined 8" square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature. Makes 1 3/4 lbs.

Johnnie Beaver

CANDY AND SWEETS

EASY FUDGE

- | | | | |
|---|-------------------------|---|---------------------------------|
| 2 | sticks margarine | 1 | (12 oz.) semi-sweet choc. chips |
| 1 | lg. can evaporated milk | 1 | (7 oz.) jar marshmallow cream |
| 5 | cups sugar | 1 | cup chopped pecans |

Melt margarine in saucepan, add evaporated milk and sugar, bring to a rolling boil. Stir constantly for NINE minutes at the rolling boil point. Remove from heat and add the chocolate chips and marshmallow cream. Stir well until dissolved, then add chopped pecans. Pour into a large pan (I use the bottom part of the broiler pan), greased with butter. Cut into squares when completely cooled. Store in a covered container in a cool place.

Bobbie Blanton

PEANUT BUTTER DELIGHT

- | | | | |
|-----|-----------------------|-----|--------------------------------------|
| 2 | cups granulated sugar | 1/2 | cup peanut butter |
| 1/4 | cup cocoa | 2 | cups Quick cooking oats,
uncooked |
| 1/2 | cup margarine | | |
| 1/2 | cup milk | 1 | tsp. vanilla |
| 1/8 | tsp. salt | | |

Mix sugar, cocoa, margarine, milk and salt in saucepan. Place over heat and bring mixture to hard boil. Let boil for 1 minute. DO NOT OVER-COOK. Remove from heat, add peanut butter, oats and vanilla. Blend well and pour into greased pan.

Joann Heavener

PEANUT BUTTER CUPS

- | | | | |
|-------|-------------------------|-------|---|
| 2 | cups peanut butter | 1 1/2 | cup graham cracker crumbs |
| 1/2 | cup melted margarine | 1 | (12 oz.) pkg. semi-sweet
chocolate chips |
| 2 3/4 | cup confectioners sugar | | |

Stir first 4 ingredients. Press mixture into 9" square pan. Melt chocolate pieces and add 1 Tbsp. margarine. Spread chocolate on top. Cool and serve small squares at room temperature.

Amy Oakley

CANDY AND SWEETS

PEANUT BUTTER CUPS

- | | |
|----------------------------|---------------------------|
| 1 cup smooth peanut butter | 1 1/2 lbs. powdered sugar |
| 1/2 lb. whipped margarine | 1 1/2 tsp. vanilla |

Chocolate glaze

Cream peanut butter and margarine. Add vanilla. Add sugar until mixture is of consistency to form balls. Make balls. Dip in glaze and place on waxed paper to dry. Store in covered container.

CHOCOLATE GLAZE:

- 1 (12 oz.) pkg. semi-sweet chocolate bits
1/2 bar household wax

Melt chocolate and wax together in top of double boiler.

Lisa Farrar

DIXIE PEANUT BRITTLE

- | | |
|------------------------|-------------------------------|
| 2 cups sugar | 2 Tbsp. butter |
| 1 cup light corn syrup | 4 cups raw peanuts (skins on) |
| 1/2 cup water | 2 tsp. baking soda |
| 1/2 tsp. salt | |

In heavy saucepan heat sugar, syrup, water and salt to a rolling boil. Add peanuts. Reduce heat to medium and stir constantly. Cook until syrup spins a thread (292 degrees F). Add butter, then baking soda. Beat rapidly and pour on a buttered surface spreading to 1/4 inch thickness. When cool break into pieces.

Lana Sills

MAMA'S SURPRISE

- | | |
|------------------------------|----------------------------------|
| 2 sticks margarine | 1 1/2 cups crunchy peanut butter |
| 3 cups graham cracker crumbs | 1 cup chopped pecans |
| 1 can angel-flake coconut | 1 tsp. vanilla |
| 1 box powdered sugar | |

Melt margarine and mix with other ingredients thoroughly. Start squeezing and shape into finger size pieces 1 1/2 inches long. Roll into this:

1 (12 oz.) pkg. semi-sweet chocolate chips melted with 1/2 cake parafin wax. Turn with fork and lay on wax paper to dry. 4 or 5 dozen.

Lisa Farrar

CANDY AND SWEETS

POTATO CANDY

- | | |
|----------------------------------|-----------------------------------|
| 1 medium size potato | 1 box confectioners sugar, sifted |
| Peanut butter, smooth or crunchy | |

Scrub potato. Do not peel. Cover with water and cook until tender. While potato is still hot, peel and mash until smooth. Add sugar gradually until mixture becomes stiff and smooth like a cookie dough. (It will become thin and begin to stiffen as more sugar is added.) Roll out dough very thin and spread with peanut butter. Roll up like a jelly roll and cut into 1/4 inch slices. This becomes richer and tastier if stored in an airtight can for a few days.

Lana Sills
Leta Ballard

FRUIT-NUT DROPS

- | | |
|-------------------------------|---|
| 3 egg whites, beaten | 1/2 cup flour |
| 1 tsp. vanilla | 4 slices green candied pineapple |
| 3 cups nuts, coarsely chopped | (cut in pieces of a narrow bean) |
| 1/2 cup sugar | |
| 1/2 tsp. salt | 3/4 lb. red candied cherries, cut in quarters |

Beat egg whites until almost stiff; gradually beat in sugar until stiff. Add vanilla and salt. Dredge nuts and fruits with the flour and mix until coated. Fold into first mixture. Drop from teaspoon on well-greased sheets. Bake in moderate oven at 350 degrees about 15 minutes. (DO NOT OVERCOOK) Yield: About 4 doz.

Lois Powers

BUTTERSCOTCH BITS

- | | |
|--------------------------------|-------------------------------|
| 2 small bags butterscotch bits | 1 cup salted peanuts |
| or 1 large bag | 1 (5 oz.) can chinese noodles |

Melt butterscotch in double boiler. Pour in other ingredients and stir. Dip out on wax paper. Put in refrigerator to harden.

Donna Stuart

And it came to pass, as he sat at meat with them, he took bread, and blessed it, and break, and gave to them. And they told what things were done in the way, and how he was known of them in breaking of bread.

Luke 24:30, 35

**Appetizers,
Dips &
Sandwich
Spreads**

For I was hungered, and ye gave me meat: I was thirsty, and ye gave me drink: I was a stranger, and ye took me in:

Matthew 25:35

APPETIZERS, DIPS AND SANDWICH SPREADS

MUSHROOM COCKTAIL (LOW CALORIE)

1/2 cup catsup	15 medium fresh mushrooms
1/4 tsp. horseradish	sliced

Lettuce for decoration

Blend catsup and horseradish in small bowl (chill). Line 6 sherbet glasses with lettuce leaves; fill glasses with sliced mushrooms. Just before serving drizzle with catsup mixture. If more sauce is needed, double recipe. Serves 6.

Gail Smith

VEGETABLE DIP

1/2 pt. cottage cheese	1 pt. mayonnaise
1 1/2 tsp. worcestershire sauce	1/2 cup chopped onion
1/2 tsp. celery salt	1/4 tsp. salt
1/2 tsp. caraway seed	1/2 tsp. black pepper
1/2 tsp. garlic salt	

Mix all ingredients together. Leave at room temperature for 8 hours. Refrigerate. For a stronger flavor make 3 or 4 days ahead. Can be used with all raw vegetables and chips.

Margaret Moore

RICE KRISPIES

1/2 lb. sharp cheese, grated	2 cups Rice Krispies
2 sticks margarine	Dash red pepper
2 cups flour	

Let cheese and margarine get very soft. Mix together well. Add flour, pepper and Rice Krispies. Form into balls size of marbles. Mash flat. Bake on ungreased cookie sheet for 20 minutes at 325 degrees. Allow to cool before removing from pans.

Suzi Bridges

CHEESE STRAWS

1	cup cheddar cheese	1	cup flour
1	stick margarine	1	cup Rice Krispies

Mix cheese and butter until soft, add flour. Mix until smooth then add Rice Krispies. Mix well. Let chill. Roll out and cut in sticks. Bake at 375 degrees for 10 minutes.

Bernice Casto

APPETIZERS, DIPS AND SANDWICH SPREADS

CHEESE DELIGHT

4 cups plain flour	1 lb. sharp grated cheese
1 lb. soft margarine	1/2 tsp. salt
Pitted dates	Pecans (optional)

Mix all ingredients except dates and pecans. Roll into ball then flatten. Wrap around date and put pecan on top. Bake at 400 degrees for 10-12 minutes.

Lois Powers

CHEESE BISCUITS

1/2 lb. cheese-combine sharp and mild	1/2 tsp. salt
1 stick margarine	1 cup plain flour
	Dash red pepper

Mix ingredients together. Cut into small pieces. Bake at 300 degrees until done.

Delene Russell

CHEESE BISCUITS OR WAFERS

1 cup self-rising flour	1 stick margarine
2 cups grated cheese	1 tsp. salt
1/4 tsp. red pepper	

Cream margarine; add cheese and mix well. Add flour, salt and pepper. Mix until well blended. Shape into 2 one inch rolls. Wrap in waxed paper and chill over night. Slice thin and place on ungreased cookie sheet. Bake in pre-heated oven at 250 or 300 degrees for 10 minutes or until light brown. Makes 72 wafers.

Jerri Reeves

APPETIZERS, DIPS AND SANDWICH SPREADS

HAM DELIGHTS

- | | |
|---|-------------------------------|
| 1/2 lb. margarine | 3 Tbsp. prepared mustard |
| 3 Tbsp. poppy seeds | 1 tsp. worcestershire sauce |
| 3 pkg. party rolls,
Pepperidge Farm* | 1 lb. boiled ham, sliced thin |
| 1 med. onion, chopped | 1/2 lb. swiss cheese, sliced |

Split rolls open (not individually, but as a pkg.) Spread top and bottom with mixture of margarine, mustard, poppy seeds, onion and worcestershire sauce. Add sliced ham and top with cheese slices. Place parts of rolls together, wrap tightly in foil and heat 10 minutes at 400 degrees. Microwave-heat rolls covered with paper towel for 1 minute.

*Unless I am using this for a party I buy 1 pkg. of the large dinner rolls, 24 to a package.

Judy Craig

HAM BALL

- | | |
|---------------------------|------------------------|
| 1 8 oz. pkg. cream cheese | 1 tsp. minced onion |
| 1/4 cup mayonnaise | 1/4 tsp. dry mustard |
| 2 cups chopped ham | 1/4 tsp. hot sauce |
| 2 Tbsp. parsley | 1/2 cup chopped pecans |

Beat cream cheese with mayonnaise. Add next 5 ingredients. Roll in chopped pecans and chill. Serve on crackers.

Etta Scoggins

CHEESE BALL

- | | |
|------------------------------|--------------------|
| 1 8 oz. sharp cheddar cheese | 1/2 tsp. vinegar |
| 1 8 oz. cream cheese | 1 Tbsp. mayonnaise |
| 1 Tbsp. blue cheese | Nuts (optional) |
| 1/4 tsp. garlic salt | |

Mix with mixer or hands. Let sit in refrigerator for 2 hours. Roll into ball and roll in nuts.

Peggy Readett

APPETIZERS, DIPS AND SANDWICH SPREADS

CHEESE BALL

- | | | |
|---|---------------------|--------------------------------|
| 1 | lb. Velveeta Cheese | 1/4 to 1/2 cup pecans, chopped |
| 8 | oz. cream cheese | Garlic salt |
| 2 | Tbsp. chili powder | Paprika |

Softened cream cheese at room temperature. Grate Velveeta cheese. Mix the two cheeses, add a sprinkle of garlic salt and nuts. On length of waxed paper, sprinkle chili powder, garlic salt and paprika. Shape cheese ball and roll in mixture. Refrigerate until firm. Serve with crackers.

Kay Hall

CHEESE BALL

- | | | | |
|-----|----------------------|-----|-----------------------------------|
| 2 | 8 oz. cream cheese | 1 | large bell pepper |
| 1 | large onion, chopped | 1 | can crushed pineapple,
drained |
| 1/2 | cup chopped pecans | | |
| 1/2 | tsp. garlic salt | 1/2 | cup crushed pecans |
- Mix cream cheese, bell pepper, pineapple, onion, chopped pecans and garlic salt. Form into a ball and roll in crushed pecans.

Kay Hall

CHEESE BALL

- | | | | |
|---|--|-----|-------------------------------------|
| 2 | large pkg. cream cheese | 1 | 1/2 Tbsp. garlic salt (or to taste) |
| 1 | 1/2 cups grated sharp yellow
cheese | 1 | tsp. lemon juice |
| | | 1/2 | cup chopped pecans |
| 1 | small onion, minced | | |
| 2 | Tbsp. worcestershire sauce | | |

Softened cream cheese and mix together the first 6 ingredients and form into a ball or log. Roll in pecans until completely covered and refrigerate until firm.

Donna Stuart

APPETIZERS, DIPS AND SANDWICH SPREADS

VEGETABLE CHEESE BALL

- | | | | |
|---|-------------------------------------|-----|-----------------------------|
| 1 | 8 oz. pkg. cream cheese
softened | 1 | Tbsp. seasoning salt |
| 2 | Tbsp. minced onions | 3/4 | cup chopped bell pepper |
| 1 | cup chopped nuts | 1 | small can crushed pineapple |

Add onions and peppers to cream cheese. Strain pineapple and add to mixture. Add 3/4 cup of nuts and salt. Form into ball and roll in remaining nuts. Chill and serve.

Carolyn Russell

PECAN CHEESE BALL

- | | | | |
|---|--------------------------------------|-----|---------------------------|
| 1 | 8 oz. pkg. cream cheese,
softened | 1 | tsp. Worcestershire sauce |
| 4 | oz. cheddar cheese, shredded | 1/2 | tsp. lemon juice |
| 2 | tsp. chopped pimento | | Dash red pepper |
| 2 | tsp. chopped green pepper | | Dash salt |
| 2 | tsp. minced onions | 1/2 | cup finely chopped pecans |

Combine all ingredients except pecans, mix well. Shape into a 4 inch ball and roll in chopped pecans.

Amy Oakley

VEGETABLE CHEESE BALL

- | | | | |
|-----|--------------------------|---|-----------------------------|
| 2 | 8 oz. pkg. cream cheese | 1 | small can crushed pineapple |
| 1/4 | cup green (bell) peppers | 1 | cup finely chopped nuts |
| 2 | Tbsp. minced onions | | |

Allow cream cheese to stand at room temperature until soft. Peppers and onions may be put into blender or chopped by hand. If put in blender add enough water for them to be chopped. Drain off liquid through a strainer. Add to softened cream cheese. Drain one can of crushed pineapple very dry through strainer and add to this mixture. Add 3/4 cup of nuts to roll the cheese ball in. THIS CHEESE BALL MAY BE FROZEN FOR LATER USE. NOTE THAT THIS CHEESE BALL WILL BE SOFTER THAN MOST AND MORE EASILY SPREAD ON CRACKERS OR ETC. SHOULD BE MADE SEVERAL HOURS AHEAD OF TIME.

Jean Sosebee

APPETIZERS, DIPS AND SANDWICH SPREADS

VEGETABLE CHEESE BALL

- | | | | |
|---|---|-----|------------------------------------|
| 2 | (8 oz.) pkgs. cream cheese
(softened) | 1/2 | cup finely chopped green
pepper |
| 1 | (8 1/4 oz.) can crushed
pineapple, drained | 1 | cup chopped nuts |
| | | 2 | Tbsp. minced onion |

Seasoning salt to taste

Mix together cream cheese, pineapple, seasoning salt, green pepper, 2/3 cup chopped nuts and onion. Shape into a ball and roll in 1/3 cup nuts. Serve on crackers.

Anna Stuart

CHEESE BALL

- | | | | |
|---|--------------------|---|------------------|
| 1 | lb. Velveta cheese | 8 | oz. cream cheese |
| 1 | pack chopped beef | | |

Mix cheeses together and roll in the chopped beef.

Robyn Smith

SAUSAGE BALLS

- | | | | |
|------------|-------------------|---------|-------------------|
| 1 | lb. sausage (hot) | 8 to 10 | oz. grated cheese |
| 3 to 3 1/2 | cup Biscuick | | |

Break sausage up and stir in the grated cheese. Let soften and add the Bisquick. Cream together and make into balls the size of a walnut. Bake at 350 degrees for 15 to 20 minutes on ungreased cookie sheet.

Myrtle Brown

GLAZED PECANS

- | | | | |
|---|---------------------|-------|------------------------|
| 1 | lb. pecans (halves) | 1 1/2 | tsp. cinnamon |
| 2 | cups sugar | 1/2 | tsp. nutmeg |
| 1 | cup water | 1 1/2 | tsp. rum flavoring |
| 2 | tsp. salt | 1 1/2 | tsp. vanilla flavoring |

Spread pecans on cookie sheet and bake at 250 degrees for 15 minutes. In saucepan combine sugar, water, salt, cinnamon and nutmeg. Cook over medium heat to softball stage. DO NOT STIR! Remove from heat and add flavorings. Then stir in pecans gently until creamy coated. Pour onto waxed paper to cool separately.

Vicki Lee

APPETIZERS, DIPS AND SANDWICH SPREADS

QUARTERBACK SCRAMBLE

- | | |
|--|--|
| 1/2 cup butter or margarine | 1 cup beer nuts |
| 1 packet (1 1/4 oz.) dry
taco seasoning mix | 1/3 cup beef jerky, sliced |
| 4 cups Corn Chex cereal | 1/4 cup grated American
cheese food |
| 4 cups Wheat Chex cereal | |

Preheat oven to 250 degrees. Melt butter in large shallow roasting pan (about 15x10x2 inches) in oven. Remove. Stir in seasoning packet. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 45 minutes. Stir every 15 minutes. Add beef jerky and cheese. Stir to coat evenly. Bake an additional 15 minutes. Spread on absorbent paper to cool. Makes 9 1/2 cups.

Donna Foy

POPCORN

- 2 Tbsp. oil heated till hot in a HEAVY POT
1/4 cup popcorn (1 layer deep in pan)

Cook over medium-high heat till all is cooked. Melt 2 Tbsp. margarine and pour over popped corn and stir. Salt to taste. (TIPS: let air escape while popping. Shake pan occasionally while cooking.)

Ros Gause

POPCORN BALLS

- | | |
|--------------------|------------------|
| 4 qts. popped corn | 1 Tbsp. butter |
| 1 cup molasses | Pinch of soda |
| 1 cup sugar | 1/2 tsp. vanilla |
| 1 tsp. vinegar | |

Stir molasses, sugar and vinegar together. Boil slowly. When a drop forms a hard ball in cold water, add butter and vanilla. Pour mixture into bowl of popped corn and stir fast. When nearly cool, butter your hands and roll popcorn into balls.

Barbara Foy

APPETIZERS, DIPS AND SANDWICH SPREADS

SANDWICH FILLING

- | | | | |
|---|-----------------|---|--------------|
| 4 | hardboiled eggs | 1 | cup pecans |
| 1 | cup mayonnaise | 1 | medium onion |

Grind ingredients together and mix well. Add salt and pepper to taste. Taste like a meat filling.

Beverly Farrar

VEGETABLE SANDWICH SPREAD

- | | | | |
|---|---------------------------|---|--------------------|
| 1 | cucumber, peeled & seeded | 1 | onion |
| 1 | carrot | 1 | pint mayonnaise |
| 1 | green pepper | 1 | env. plain gelatin |

Chop vegetables very fine (blender or food processor). Soften gelatin in 2 Tbsp. hot water. Mix some mayonnaise to blend. Add remaining mayonnaise to gelatin mixture. Combine with vegetables. Store in airtight container or jar; store in refrigerator.

Lois Powers

CORNED BEEF SANDWICH SPREAD

- | | | | |
|-----|--------------------------|-----|----------------|
| 1 | can corned beef, chopped | 1 | cup mayonnaise |
| | in food processor | 1/4 | cup catsup |
| 1 | grated onion | 1/4 | cup mustard |
| 1/2 | grated or finely chopped | | |
| | green pepper | | |

Mix well. Store in airtight container.

Lois Powers

VEGETABLE SANDWICHES

- | | | | |
|-----|-------------------------|-----|---------------------|
| 1 | large pkg. cream cheese | 1/4 | cup chopped onions |
| 1 | Tbsp. lemon juice | 1/4 | cup chopped pepper |
| 1/4 | cup chopped celery | 1/4 | cup grated cucumber |
| 3/4 | cup grated carrots | | |

To softened cream cheese add other ingredients. Add enough mayonnaise for spreading consistency. Refrigerates well.

Delene Russell
Betty Welch

APPETIZERS, DIPS AND SANDWICH SPREADS

HAM AND CHEESE BISCUITS

Sliced sandwich ham

Pepperidge Farm Sesame Seed Rolls

Swiss Cheese (individual wrapped slices)

Mix ingredients

- | | | | |
|---|----------------------------|---|----------------------|
| 1 | stick margarine (softened) | 2 | Tbsp. poppy seeds |
| 2 | tsp. mustard | 1 | small onion (grated) |
| 2 | tsp. worcestershire sauce | | |

Spread mixture on rolls and layer the ham and cheese. Put in 350 degree oven for 5 minutes or until cheese is melted. These do very well when frozen.

Ann Cline

Therefore if thine enemy hunger, feed him; if he thirst, give him drink; for in so doing thou shalt heap coals of fire on his head.
Romans 12:20

Be not forgetful to entertain strangers: for thereby some have entertained angels unawares.

Hebrews 13:2

Breads

*He maketh the barren woman to keep house, and to be a joyful mother of children.
Praise ye the Lord.*

Psalm 113:9

BREADS

SPOON ROLLS

- | | | | |
|----------------------------|----------------------|-----|------------------------|
| 1 | pkg. dry yeast | 1/4 | cup sugar |
| 2 | cups very warm water | 4 | cups self rising flour |
| 1 1/2 sticks melted butter | | | |

Place yeast in 2 cups warm water. Melt butter, cream with sugar in large bowl. Then add beaten egg. Add dissolved yeast to creamed mixture. Add flour and stir until well mixed. Place in airtight bowl and keep in refrigerator. To cook, drop by spoonfuls into well-greased 2 1/2" muffin tins and bake at 350 until browned. About 20 minutes. Dough will keep for several days. Yields two dozen.

Note: Put in bowl large enough for the dough to expand in refrigerator.

Jane Clouse

BUTTERMILK REFRIGERATOR ROLLS

- | | | | |
|-------|------------------------|-----|---------------------------------|
| 1 | pkg. yeast | 1 | Tbsp. plus 1 tsp. baking powder |
| 1/2 | cup warm water | | |
| 1/2 | cup melted shortening | 1 | tsp. salt |
| 1/4 | cup sugar | 1/2 | tsp. soda |
| 4 1/2 | cups all-purpose flour | 2 | cups buttermilk |

Dissolve yeast, let stand 5 minutes. Stir in shortening. Combine dry ingredients to yeast. Mix well. Turn on well-floured surface. Knead gently till able to handle. Shape into a ball. Place in a greased bowl, turn to grease top. Cover, refrigerate till needed. To use, shape dough into rolls as desired; place on lightly greased baking sheet. Bake at 400 degrees for 8-10 minutes. Makes 2 Doz. and will keep 1 week.

Barbara Foy

BREADS

ANGEL BISCUITS

5	cups flour	1	cup shortening
1	tsp. soda	1	pkg. yeast
3	tsp. baking powder	2	Tbsp. warm water
1	tsp. salt	2	cups buttermilk or
1/3	cup sugar	2	cups sweet milk with 2 Tbsp. vinegar

Sift dry ingredients, but not yeast. Cut in shortening. Dissolve yeast in water, then add yeast to the milk. Add milk to dry ingredients and mix well. Cover with plastic wrap and refrigerate at least 2 hours before rolling dough out. Roll dough 1" thick. Bake at 400 for 15 to 20 minutes. (This dough will keep from 3 to 5 days well if refrigerated. Use amount needed by taking out portion and using). Don't need to wait for dough to rise.

Janice Haynes

ANGEL BISCUITS

5	cups self-rising flour	1	pkg. yeast
3/4	cup shortening (Crisco)	2	cups buttermilk
2	Tbsp. warm water	1/4	cup sugar

Mix flour, Crisco, milk and sugar. Add water to yeast. Mix this with flour mixture. Let rise at room temperature for an hour for best results. Delicious! Bake at 400 degrees.

Judy Humphrey

ANGEL BISCUITS

5	cups plain flour	1	tsp. salt
1/4	cup sugar	1	cup shortening
1	Tbsp. baking powder	1	pkg. dry yeast
1	tsp. baking soda	2	cups buttermilk

Dissolve yeast in 2 Tbsp. lukewarm water. Add buttermilk to yeast mixture and set aside. Mix all dry ingredients, cut in shortening, and add buttermilk mixture, stirring with fork until dry ingredients are moistened. Turn dough out onto a floured surface and knead lightly about 3 or 4 times. Roll dough to 1/2 inch thickness. Cut into rounds and bake at 350 degrees for 10 to 12 minutes. Makes approximately 3 dozen. If dough is to be used over a period of days, keep it in the refrigerator and make into biscuits as needed.

Lisa Farrar
Betty Welch

BREADS

BISCUIT MIX

5	lb. self-rising flour	3	cup non-fat dry milk
2	lb. Crisco	2	Tbsp. sugar

Mix thoroughly and store in containers with tight-fitting lids.

Barbara Foy

BAKING MIX

4 1/2 cups	all purpose flour	2	tsp. salt
2 1/2 Tbsp.	baking powder	1/2	cup plus 1/3 cup shortening
1/2 cup	plus 1 Tbsp. instant milk powder		

Mix together in large bowl with pastry blender or hands. Store in air-tight container as you would Bisquick on kitchen shelf. Use as Bisquick. Will last indefinitely.

Barbara Foy

QUICK WHOLE WHEAT BREAD

2 to 4 Tbsp.	sugar	1	cup whole wheat flour
1	egg	2/3	cup plain flour
1/2 cup	molasses	1	cup buttermilk
1	Tbsp. oil	1	tsp. baking soda
1/2	tsp. salt		

Beat sugar and egg together. Then beat in molasses and oil. Add remaining ingredients and mix well. Put in greased and floured, with whole wheat, 8x5x3 inch loaf pan; let stand for 15 minutes. Bake at 350 degrees for 40 minutes or until done. Cool before cutting. Note: this is a semi-sweet bread and is delicious on a cold winter day with hot tea or coffee.

Judy Craig

BREADS

SIX WEEK MUFFIN MIX

- | | |
|----------------------------|-------------------|
| 1 (15 oz.) box raisin bran | 2 tsp. salt |
| 2-2 1/2 cups sugar | 4 eggs |
| 5 cups plain flour | 1 qt. buttermilk |
| 5 tsp. soda | 1 cup cooking oil |

Mix dry ingredients in a very large mixing bowl. Add liquids and mix well. Store in a covered container in refrigerator and use as desired. (Batter may be kept up to 6 weeks. NOT THE FREEZER.)

To use, fill greased muffin pans 2/3 full. Bake at 350 for 15 minutes. (Can be put in cupcake cups without greasing.)

Barbara Foy

BANANA BREAD

- | | |
|------------------------------|-----------------------------|
| 1/2 cup softened butter | 1 cup sugar |
| 2 eggs | 3/4 cup mashed ripe bananas |
| 1 1/4 cups self-rising flour | |

Cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each. Stir in bananas. Stir in flour and mix all ingredients well. Pour into greased 9x9x2 inch pan. Bake at 350 degrees for 30 to 35 minutes.

Debbie Hobson

BANANA BREAD

- | | |
|--------------------|-----------------------|
| 1/3 cup shortening | 1 tsp. soda |
| 1 cup sugar | 1/2 tsp. salt |
| 2 eggs | 3 extra-large bananas |
| 1 1/2 cups flour | 1/2 cup chopped nuts |

Cream shortening and sugar. Add eggs, sifted dry ingredients. Mix in mashed bananas. Bake in greased and floured loaf pan at 350 degrees for 1 hour 15 minutes.

Sandra Jackson

BREADS

BANANA NUT BREAD

1/2 cup margarine	1 tsp. soda
1/4 cup milk	1/2 tsp. baking powder
2 eggs	1 cup mashed bananas
1 cup sugar	(use very ripe bananas)
2 cups flour	1/2-1 cup chopped nuts

Cream margarine, sugar and eggs. Add milk and mashed bananas. Sift flour, soda, and baking powder together and add to other ingredients. Mix well. Bake in greased and floured loaf pan 1 hour at 350 degrees.

Peggy Pickelsimer

BANANA NUT BREAD

1/2 cup butter, melted	1 cup sugar
2 eggs	2 cups self-rising flour
4 large ripe bananas, mashed	1 cup chopped nuts

Mix dry ingredients. Mix liquid ingredients. Put in greased loaf pan. Bake at 375 degrees for 45 minutes to 1 hour. Makes one loaf.

Donna Stuart

APPLE STREUSEL NUT BREAD

1 pkg. quick nut bread mix	1 tsp. cinnamon
1 cup milk	1 egg
3/4 cup finely chopped peeled apple	

Grease and flour loaf pan. In large bowl combine all ingredients. Stir until all particles are moistened. Pour into prepared pan. Combine topping ingredients and sprinkle over top of batter.

TOPPING:

1/4 cup firmly packed brown sugar	1 tsp. water
	1/4 tsp. cinnamon
1 Tbsp. flour	

Bake at 350 degrees for 50-60 minutes or until toothpick inserted comes out clean. Allow to cool in pan for 10-15 minutes. Complete cooling on rack. Store tightly wrapped loaf in refrigerator.

Suzi Bridges

BREADS

STRAWBERRY BREAD

- | | |
|--------------------------|--|
| 3 cups all purpose flour | 2 cups sugar |
| 3 eggs | 1 tsp. soda |
| 1 tsp. salt | 1 1/4 cups salad oil |
| 1 Tbsp. ground cinnamon | 2 (10 oz.) pkgs. frozen sliced strawberries (thawed & drained) |
| 1 1/4 cups chopped nuts | |

Combine flour, salt, soda, cinnamon and sugar. Add eggs and oil stirring only until dry ingredients are moistened. Stir in strawberries and pecans. Spoon batter into 2 lightly greased 8" loaf pans and bake at 350 degrees for 1 hour or until bread tests done. Let stand overnight before slicing. Makes 2 loaves.

Etta Scoggins

MONKEY BREAD

- | | |
|---|----------------------------|
| 3 cans Hungry Jack Biscuits-cut into 4ths | 1 stick margarine (melted) |
| 1 cup white sugar | 1 cup brown sugar |
| 2 tsp. cinnamon | 1 cup nuts (chopped) |

Put cut biscuits into a plastic bag and add white sugar and cinnamon. Shake until thoroughly coated. Put into a greased Bundt pan. Mix margarine and brown sugar together. Dribble over biscuits. Sprinkle nuts over. Bake at 350 degrees for 30-45 minutes.

Beverly Farrar

BUMBLE BEE BREAD

- | | |
|-------------------------------------|------------------------|
| 4 10 oz. cans refrigerated biscuits | 1 tsp. cinnamon |
| 1 1/2 cups brown sugar | 3/4 cup margarine |
| | 1/2 cup chopped pecans |

Cut biscuits into quarters. Drop each piece in a well greased tube pan. Combine sugar, cinnamon, pecans and margarine in a saucepan. Bring to a boil. Pour sugar mixture over biscuits. Bake at 350 degrees for 30 minutes or until golden brown. Let stand for 10-15 minutes before removing from pan.

Karen Stuart

BREADS

CORN BREAD

1 cup White Sail corn meal	1 Tbsp. sugar
1/2 cup self-rising flour	1 cup sweet milk

Mix well and pour into greased pan. Cook at 500 degrees for 10 to 15 minutes or until brown.

Maggie Harrison

MISSISSIPPI CORNBREAD

2 Eggs	1 cup sour cream
1/2 cup oil	1 cup cream-style corn
1 cup cornmeal (self-rising)	

Beat eggs, then blend in sour cream, oil and corn. Stir in cornmeal. Bake at 375 degrees for 30 to 45 minutes.

Faye Collins

COUNTRY CORN BREAD

2 cups self-rising cornmeal	2 Tbsp. sugar
1/4 cup flour (self-rising)	1/2 cup oil
1 egg	1 cup milk

Mix ingredients together. Bake in 400 degree oven for 25 minutes.

Delene Russell

MEXICAN CORNBREAD

1 cup self-rising flour	1 medium onion chopped
1 cup self-rising cornmeal	1/2 cup chopped green and red
1 cup sweet milk	sweet pepper
1 egg	1/2 cup cream corn
Dash salt	1/2 cup grated cheddar cheese
1/3 cup oil	1/2 tsp. crushed red pepper

Bake at 400 degrees about 30-40 minutes or until brown. Bake in corn stick, muffins or cake of bread. Serves 5-6.

Angeline Tate

BREADS

“EASY” PANCAKES

1 1/4 cups sifted flour	1 egg beaten
1 Tbsp. sugar	2 Tbsp. salad oil or bacon
1/2 tsp. salt	drippings
1/2 tsp. vanilla	1 cup milk

Sift together dry ingredients. Combine milk, egg, oil, vanilla; add to dry ingredients stirring until moistened. Bake on hot griddle. Can mix in blender for smoother batter.

NOTE: For thinner pancakes, add an additional 2 Tbsp. milk.

Nancy Alexander

If thine enemy be hungry, give him bread to eat; and if he is thirsty, give him water to drink:

Proverbs 25:21

Vegetable

Salads

Give us day by day our daily bread.

Luke 11:3

But as many as received Him, to them gave He power.

John 1:12

VEGETABLE SALADS

POTATO SALAD

Cook potatoes, let cool and peel. Boil eggs. Mix with celery, green pepper, onions, olives and radishes. Mix this with 3/4 cup mayonnaise. Then put salad dressing in and mix well.

Salad Dressing:

4	egg yolks	1/2	tsp. vinegar
1/2	cup sugar	1	Tbsp. flour
1	tsp. mustard	2	Tbsp. butter

Cook until thick--about 10 minutes.

Ken Humphrey

COLD BEAN SALAD

1	can small green peas, drained	1	cup celery, diced
1	can french style cut green beans, drained	1	large onion, diced
		1	small can pimento

Salt and let stand for 30 minutes.

Mix and pour over bean mixture:

1/4	cup Wesson oil	2	Tbsp. water
1	cup sugar	1/2	tsp. paprika
1	cup vinegar		

Let stand for 24 hours; then drain.

Donna Stuart

BEST BEAN SALAD

Bring to boil:

1	cup sugar	1	Tbsp. water
3/4	cup vinegar		Dash of salt and pepper
1/4 to 1/2	cup veg. oil		

Pour over:

1	can green beans	1	can kidney beans
1	can yellow wax beans	1	cup chopped green pepper
1	can shoe peg corn	1	cup chopped onion
1	can very small peas	1	cup chopped celery

Marinate overnight, drain before serving. Serves 10 people.

Etta Scoggins

VEGETABLE SALADS

SCANDINAVIAN SALAD

- | | |
|---------------------------------------|---|
| 1 can french green beans
(drained) | 1 can water chestnuts drained
and sliced |
| 1 can tiny green peas (drained) | 1 small jar pimento diced |
| 1 small onion diced | |

Marinade:

- | | |
|-----------------------|--------------------------|
| 1/4 cup vinegar | 1/2 cup sugar |
| 1/4 cup vegetable oil | Salt and pepper to taste |

Combine ingredients in marinade. Add beans, peas, chestnuts, pimento, and onion. Stir well. Marinate 24 hours or overnight. Serves 4-6.

Suzi Bridges

SCANDINAVIAN SALAD

- | | |
|---|---------------------------------|
| 1 can French Style Green
Beans drained | 1 medium onion sliced very thin |
| 1 can Lesieur Peas drained | 1/2 jar sliced pimento |

Combine the above with:

- | | |
|---------------|-------------|
| 1 cup sugar | 1/2 cup oil |
| 1 cup vinegar | |

Marinate for 24 hours in refrigerator, drain well and serve.

Anna Stuart

BROCCOLI & CAULIFLOWER SALAD

- | | |
|----------------------------------|------------------------|
| 1 lb. fresh broccoli, chopped | 1 small onion, chopped |
| 1 lb. fresh cauliflower, chopped | |

Mix together well:

- | | |
|-------------------------|--------------------|
| 1/3 cup vinegar | 2/3 cup mayonnaise |
| 3 packets sweet and low | 1 tsp. salt |

Pour over vegetables and toss together. Refrigerate overnight.

Carolyn Hooper

BROCCOLI SALAD

- | | |
|---|--|
| 1 head fresh broccoli (florets
for salad use, stalks for a
casserole) | Onions, if desired
Sweet pickles
4 boiled eggs |
| 1/2 cup chopped olives | 1/2 cup mayonnaise |

Mix together all ingredients and let set for several hours.

Deanne Wallace

VEGETABLE SALADS

MARINATED CARROTS

- | | | | |
|-----|----------------------|-----|---------------------------|
| 2 | lbs. carrots, sliced | 1 | tsp. Worcestershire sauce |
| 1 | bell pepper, sliced | 3/4 | cup vinegar |
| 3 | small onions, sliced | 1 | tsp. mustard (prepared) |
| 1 | can tomato soup | 1 | cup sugar |
| 1/2 | cup salad oil | | |

Cook carrots, peppers, and onions in salted water. Drain. Combine remaining ingredients. Heat to boiling point. While mixture is still warm, pour over carrots, onions and pepper. Marinate 24 hours. Drain before serving.

Betty Welch

MARINATED CARROTS

- | | | | |
|---|---|-----|---------------------------|
| 2 | lb. carrots-cook until tender
(slice thin before or after) | 1/2 | cup salad oil |
| | | 1 | cup sugar |
| 1 | green pepper diced or
mushrooms | 3/4 | cup vinegar |
| | | 1 | tsp. dry mustard |
| 1 | small onion diced or celery | 1 | tsp. Worcestershire sauce |
| 2 | cans tomato juice (two
small or one medium) | | Salt and pepper to taste |

Marinate overnight, stir before serving.

Bobbie Blanton

BARBECUE SLAW

- | | | | |
|-----|------------------------|-----|---------------------|
| 4 | cups chopped cabbage | 1/2 | Tbsp. brown sugar |
| 1/2 | cup carrots | 1/2 | can mashed pimentos |
| 1/4 | cup sweet pickle cubes | 1/3 | Tbsp. chili powder |
| 1 | Tbsp. mustard | 1/4 | tsp. red pepper |
| 3/4 | cup mayonnaise | 1/2 | tsp. salt |
| 3/4 | cup catsup | 1/2 | tsp. pepper |

Mix all ingredients and refrigerate. This is best when made at least one day ahead. Makes 1 quart.

Luvina Glover

VEGETABLE SALADS

BARBECUE SAUCE FOR SLAW

- | | | | |
|-----|-----------------------|-----|--------------------|
| 1 | cup catsup | 1/4 | cup barbecue sauce |
| 1 | tsp. prepared mustard | 3 | tsp. steak sauce |
| 4 | tsp. sugar | 3 | tsp. vinegar |
| 1/2 | cup mayonnaise | | Dash hot sauce |

Mix well in blender. Pour over 1 head of cabbage well chopped. Best if chilled 24 hours. Extra sauce will keep for several weeks in refrigerator.

Beverly Farrar

7 LAYER SALAD

Cook 1 package of frozen peas according to directions on package. Allow to cool. Drain. In a dish, put a layer of lettuce on bottom, next add pieces of celery, then a layer of green pepper, next add a layer of onion pieces, then add green peas. Put a layer of mayonnaise evenly on top of this. Sprinkle 1 1/2 teaspoons of sugar evenly over the mayonnaise. The last layer is shredded cheddar cheese. Put in refrigerator over night. Ready to serve the next day.

Jean Sosebee

VEGETABLE SALAD

- | | | | |
|---|-------------------------------------|-----|----------------------|
| 1 | can French style beans
(drained) | 1 | medium onion, sliced |
| 1 | can English peas (drained) | 1 | cup vinegar |
| 1 | small can pimento (chopped) | 1 | cup sugar |
| | | 1/2 | cup salad oil |

Mix and let stand overnight in refrigerator.

Barbara Foy

SPRINGTIME SALAD

Dissolve 1 (3 oz.) pkg. lime jello in 3/4 cup boiling water. Cool slightly, then add 1 cup (small can) evaporated milk. Chill until as thick as un-beaten egg whites.

Fold in:

- | | | | |
|---|---|-----|-------------------|
| 1 | small can crushed pineapple
(do not drain) | 1/2 | cup broken pecans |
| | | 1/2 | cup minced celery |
| 1 | Tbsp. lemon juice | 1/2 | cup mayonnaise |
| 1 | cup cottage cheese | | |

Pour into dish and chill.

Delene Russell

VEGETABLE SALADS

MARINATED ASPARAGUS SALAD

- | | | | |
|---|--|---|---|
| 1 | (7 oz.) pkg. garlic salad dressing mix | 1 | (8 1/2 oz.) can small early peas, drained |
| 1 | (15 oz.) can asparagus, drained | 3 | hard-cooked eggs, chopped |
| | | | Shredded lettuce (optional) |

Prepare salad dressing mix according to package directions; set aside. Combine asparagus, peas, and eggs; pour dressing over mixture. Stir gently. Cover and chill several hours. Drain well; serve on shredded lettuce, if desired.

Barbara Foy

ITALIAN-DRESSED CAULIFLOWER

- | | | | |
|---|-----------------------------|-----|--|
| 3 | cups cauliflowerets | 2 | Tbsp. low-calorie Italian salad dressing |
| 2 | Tbsp. chopped green pepper | | |
| 1 | Tbsp. chopped onion | 1/8 | tsp. dried basil, crushed |
| 1 | small clove garlic, minced | 3 | Tbsp. water |
| 1 | cup cherry tomatoes, halved | | |

Steam cauliflower 7 minutes. Add green pepper, cook 5 minutes more. Cook onion and garlic in salad dressing and basil 2 minutes. Add water and salt. Add cauliflower, peppers and tomatoes. Heat through. Serve in sauce dishes. (33 calorie) Serves 6.

Barbara Foy

SEA GREEN SALAD

Dissolve 1 pkg. lime jello in 1 1/2 cups hot water. Add 1 cup grated or chopped cucumber, 1 Tbsp. vinegar, 3/4 tsp. grated onion, 1/2 tsp. salt, dash of cayenne. Pour into mold (or 4 ring molds). Chill until firm. Unmold on lettuce. If individual ring molds are used, fill each center with salmon, tuna fish, or chicken salad. Garnish with mayonnaise, cucumber slices, and dash of paprika. Small can crushed pineapple may be added.

Barbara Foy

VEGETABLE SALADS

9 DAY COLESLAW

Chop and mix:

- | | | | |
|---|---------------|---|-------------|
| 1 | 3 lb. cabbage | 1 | bell pepper |
| 1 | larg. onion | 2 | cups sugar |

Let stand to crispness while making dressing.

Bring to boil:

- | | | | |
|-----|---------------|---|------------------|
| 1/2 | cup salad oil | 2 | tsp. salt |
| 1 | cup vinegar | 2 | tsp. celery seed |

Pour hot oil-vinegar mixture over cabbage mix. Place in covered container and refrigerate. Ready when chilled. Will last 9 days. Good with everything, especially pinto beans. Serves about 8.

Angeline Tate

SUPERB SLAW

- | | | | |
|-----|------------------------|-----|------------------|
| 1 | medium head of cabbage | 3/4 | cup salad oil |
| 1 | medium onion sliced | 2 | tsp. salt |
| 7/8 | cup sugar | 1 | tsp. dry mustard |
| 1 | cup vinegar | 1 | tsp. celery seed |

Shred cabbage and layer with onions in a bowl, top with sugar. Bring rest of ingredients to a boil in saucepan. Pour hot mixture over cabbage, DO NOT MIX. Cover and refrigerate for 4 to 6 hours. Mix before serving. Serves 8.

Gail Smith

SWEET & SOUR SLAW

- | | | | |
|-----|-----------------------------|---|-----------------------------|
| 1 | cup vinegar | 1 | medium green pepper-chopped |
| 1/2 | cup oil | 1 | medium red pepper-chopped |
| 2 | tsp. celery seed | 1 | medium onion-chopped |
| 2 | tsp. sugar | 1 | scant cup sugar |
| 1 | large head cabbage-shredded | 1 | tsp. salt |

Heat together vinegar, oil, celery seed and 2 tsp. sugar; cool thoroughly; set aside. Mix cabbage, peppers and onions together. Pour scant cup of sugar over cabbage mixture; pour vinegar mixture over this. Mix and store in a tight container. Refrigerate. Keeps well.

Marlene Justice

VEGETABLE SALADS

REFRIGERATOR SLAW

- | | |
|----------------|--------------------|
| 3 lbs. cabbage | 2 large carrots |
| 2 bell peppers | 4 oz. jar pimentos |
| 2 large onions | |

Chop vegetables and mix together.

- | | |
|----------------------|------------------|
| 2 Tbsp. mustard seed | 1 3/4 cups water |
| 1 3/4 cups vinegar | 2 cups sugar |
| 2 Tbsp. salt | |

Heat above to boiling. pour over vegetables and let stand until cool. Store in refrigerator indefinitely. You may also freeze in small containers.

Judy Morse

KRAUT SLAW

- | | |
|------------------------------|-----------------------------|
| 1 can (15 oz.) kraut-drained | 1/2 cup vinegar |
| 1 small jar pimento-chopped | 1/2 cup bell pepper-chopped |
| 1 cup sugar | 1/2 cup onions-chopped |

Combine and refrigerate overnight to allow flavors to blend. Keeps well in refrigerator.

Marlene Justice

KRAUT SALAD

- | | |
|-------------------------------|-----------------|
| 2 (16 oz.) cans chopped kraut | 1/2 cup vinegar |
| 1 cup chopped celery | 1 cup sugar |
| 1 green pepper-chopped | 4 oz. pimento |
| 1/2 cup oil | 1 Tbsp. salt |

Drain kraut. Mix together and chill overnight.

Etta Scoggins

Confess your faults one to another, and pray one for another, that ye may be healed. The effectual fervent prayer of a righteous man availeth much. James 5:16

They that wait upon the Lord shall renew their strength; they shall mount up with wings as eagles; they shall run, and not be weary; and they shall walk and not faint.

Isaiah 40:31

Vegetable Casseroles

If any man thirst, let him come unto Me, and drink.

John 7:37

VEGETABLE CASSEROLES

CRUNCHY POTATO WEDGES

For 4 servings you will need:

- | | | | |
|-----|------------------------------|-----|---------------------|
| 4 | baking potatoes | 1/2 | cup Parmesan cheese |
| 1/2 | cup melted butter or marg.-- | | Salt |
| | 1 clove garlic (minced) | | Paprika |
| 1/2 | cup bread crumbs | | |

Peel potatoes and cut into quarters or big chunks. Combine butter and garlic, mixing well. Dip potatoes into melted butter and then into crumbs, coating on all sides. Sprinkle with salt. Place on lightly oiled baking sheet. Bake at 400 degrees for 45-55 minutes or until done, pouring leftover butter over the potatoes from time to time. Sprinkle with paprika before serving.

Elaine Bradshaw

IRISH POTATO CASSEROLE

- | | | | |
|-----|---------------------|-----|----------------------------|
| 8 | med. potatoes | 2 | green onions, chopped (use |
| 1 | cup cottage cheese | | some of the green blades) |
| 1 | cup sour cream | 1/2 | stick margarine (or more) |
| 1/4 | cup Parmesan cheese | | |

Cook Potatoes, mash. Add salt and pepper to taste. Add cottage cheese, sour cream, onions, butter. Put in 1 1/2 quart greased casserole dish. Sprinkle Parmesan cheese on top. Bake at 350 degrees for 30-35 minutes. Serves about 6.

Angeline Tate

PIZZA PEPPERS

- | | | | |
|-----|------------------------------|-----|------------------------|
| 6 | lg. green peppers | 2/3 | cup uncooked rice |
| 1/3 | lb. bulk Italian sausage | 1 | tsp. oregano |
| 1 | (16 oz.) can whole tomatoes, | 1/2 | tsp. Italian seasoning |
| | undrained and chopped | 3/4 | cup (3 oz.) shredded |
| 1/3 | cup water | | mozzarella cheese |

Cut off tops of peppers, remove seeds. Cook peppers 5 min. in boiling salted water to cover; drain. Brown and crumble sausage, drain. Combine sausage and other ingredients. Cover and cook over medium heat 20 minutes or until rice is done. Fill peppers with meat mixture; place in a shallow baking dish. Bake at 350 degrees for 15 minutes. Sprinkle with cheese and bake 5 minutes more.

Barbara Foy

VEGETABLE CASSEROLES

HEAVEN AND EARTH

Preparation time: 20-25 min.

For 4 servings you will need:

- | | | | |
|---|--|-----|-------------------------------|
| 1 | lb. potatoes, pared, cut
into thin wedges | 2-3 | Tbsp. butter or margarine |
| | | | 1/8 to 1/2 tsp. ground cloves |
| 1 | lb. apples, pared, cored,
cut into wedges | | Salt and black pepper |
| | | 4 | slices bacon, cooked crisp |

In a medium saucepan, cook potatoes in boiling water for 15-20 minutes or until tender. Drain. In same saucepan, place apples and small amount of water. Cook about 10 minutes or until apples are soft. Drain. In a 1-quart buttered baking dish, alternately layer potatoes and apples, distributing butter throughout, and sprinkling with cloves, salt and black pepper. Cover and bake at 350 degrees for about 15 minutes or until heated through. Top with bacon.

Elaine Bradshaw

LENTIL SHEPHERDS PIE

- | | | | |
|-----|--|-------|----------------------------|
| 3/4 | cup dry lentils | 1/2 | cup tomato juice |
| 1 | large onion chopped | 1 | tomato, chopped |
| 1 | small carrot, diced | 1 | lb. potatoes |
| 2 | stalks celery, chopped | 1/2 | cup milk |
| 1 | clove garlic, minced | 1 1/2 | cups cheddar cheese grated |
| 1 | cup chicken or veg. stock (or
add 2 bouillion cubes to
water | 1 | Tbsp. butter |

Combine lentils, onion, carrots, celery, garlic, stock, and tomato juice, and tomato in saucepan. Bring to boil and simmer until lentils are soft and thick but not dry (about 45 minutes). If necessary add more stock or tomato juice. Remove from heat and spoon into 8" square pan. While lentils are simmering, cube and boil potatoes until soft. Mash potatoes with milk and butter. They should be creamy. Spoon potatoes over lentil mixture. Sprinkle with grated cheese. Bake at 375 degrees for 20-30 minutes.

Teri Phoenix

VEGETABLE CASSEROLES

VEGETABLE CASSEROLE

- | | | | |
|---|-----------------------------------|-----|---------------------------|
| 1 | can green beans, drained | 8 | oz. sour cream |
| 1 | can whole kernel corn,
drained | 1 | can cream of celery soup |
| 1 | cup chopped onion | 1 | cup grated cheddar cheese |
| 1 | cup chopped celery | 1/2 | box crushed cheesebits |
| | | 1 | stick melted margarine |

Mix sour cream, celery soup and cheddar cheese. Pour over first four ingredients and pour into casserole dish, top with buttered cheesebits. Bake at 350 degrees for 40 minutes. Serves 8.

Angeline Tate

GREEN BEAN CASSEROLE

- | | | | |
|------------|------------------------|---|-----------------|
| 1 1/2 lbs. | ground beef | 1 | can celery soup |
| 1 | pkg. of onion soup mix | | Hash Browns |
| 1 | can green beans | | Cheese-optional |

Spread ground beef in bottom of baking dish. Sprinkle onion soup mix on top. Drain green beans, saving 1/2 cup of the liquid, spread on top of onion mix. Spread celery soup on top of green beans, add the hash browns on top of celery soup. Sprinkle cheese over hash browns. Add the 1/2 cup of liquid. Cover and cook at 350 degrees for 45 minutes or until done. Uncover for the last 10 minutes to crisp up the top.

Bernice Casto

GREEN BEAN CASSEROLE

- | | | | |
|-----|---|-----|--|
| 2 | (1 lb.) cans French Style
Green Beans, drained | 1/8 | tsp. black pepper |
| 3/4 | cup milk | 2 | Tbsp. Diced Pimento |
| 1 | (10 1/2 oz) can Condensed
Cream of Mushroom Soup | 1 | can (3 1/2 oz.) O & C French
Fried Onions |

Combine milk, soup, pepper and pour over drained green beans. Add 1/2 can onions, pour into 1 1/2 qt. casserole. Bake at 350 for 20 minutes. Garnish with 1/2 can onions and pimento. Bake 5 minutes. Serves 6.

Anna Stuart

VEGETABLE CASSEROLES

5 BEAN BAKE

- | | | | |
|---|-------------------------------|-------|---------------------------|
| 1 | can pork and beans | 1/2 | cup chopped green peppers |
| 1 | can red kidney beans, drained | 1 1/2 | cup chopped onion |
| 1 | can wax beans, drained | 1/2 | tsp. garlic salt |
| 1 | can green beans, drained | 1 1/2 | tsp. brown sugar |
| 1 | can lima beans, drained | 1 | cup sugar |

Mix all ingredients in casserole and bake at 400 degrees for 1 1/2 hours.

Etta Scoggins

BROCCOLI AND RICE CASSEROLE

(Quick and easy)

- | | | | |
|---|-------------------------------|-----|----------------------------|
| 1 | cup raw rice | 1 | cup chopped onion |
| 2 | cups water | 1 | can cream of mushroom soup |
| 2 | pkgs. frozen chopped broccoli | 1 | jar Cheez whiz |
| 1 | cup chopped celery | 1/2 | cup canned milk |

In large flat corning ware (or other) dish, mix rice and water, bring to boil and simmer for 5 minutes. Add broccoli and let set for 1 minute. Take fork and break up broccoli. Mix all other ingredients into broccoli and rice. Bake in pre-heated oven 350 degrees for 30 to 35 minutes.

Etta Scoggins

BROCCOLI CHEESE CASSEROLE

- | | | | |
|-----|---------------------------|-----|-----------------------|
| 2 | (10 oz.) pkgs. frozen | 1/2 | tsp. salt |
| | chopped broccoli | | Dash pepper |
| 1 | can condensed cheese soup | 1/2 | cup coarsely crumbled |
| 1/2 | cup milk | | crackers |
| 1 | Tbsp. butter | | |

Cook broccoli, drain. Place in 1 quart casserole dish. Blend together soup, milk, salt and pepper. Stir into broccoli. Combine cracker crumbs and butter; sprinkle over top of casserole. Bake at 350 degrees for 30 minutes or until heated through.

Carol Smith

VEGETABLE CASSEROLES

BROCCOLI CASSEROLE

1/2 stick butter	1 med. onion, chopped
3/4 cup grated cheese	1 can cream of mushroom soup
2 cups cooked rice	1 box frozen broccoli (cooked)

Saute onion in butter, add soup (undiluted), rice, broccoli and cheese.
Bake at 350 degrees for 20 minutes. Serves 8 to 10.

Donna Pervine
Gail Smith

BROCCOLI CASSEROLE

2 pkgs. frozen chopped broccoli	1 can cream of mushroom or cream of chicken soup
2 eggs, well beaten	Ritz crackers or crushed potato chips
1 cup mayonnaise	
1 cup grated sharp cheddar cheese	

Cook broccoli in boiling water for 5 minutes. Drain. Mix with beaten eggs, mayonnaise, cheese, and soup. Fold in the cooked broccoli. Place in buttered casserole dish. Crush Ritz crackers or potato chips and sprinkle on top. Bake at 350 degrees, uncovered for 30 minutes.

Myra Gibson
Debbie Hobson

BROCCOLI CASSEROLE

2 pkgs. frozen broccoli (chopped or florets)	3/4 cup mayonnaise
2 well beaten eggs	1 can cream of mushroom soup
1 stick margarine	1 cup grated cheese
	2 Tbsp. grated onions

Cook broccoli according to directions. Drain then mix all ingredients, put in a casserole dish. Crush Ritz crackers and sprinkle on top mixed with some grated cheese. Bake 1 hour at 300 degrees.

Lois Powers

VEGETABLE CASSEROLES

BROCCOLI CASSEROLE

- | | | | |
|-----|-------------------------|---|-------------------------|
| 2 | pkgs. broccoli (frozen) | 1 | cup mayonnaise |
| | cooked & drained | 1 | cup sharp grated cheese |
| 1/2 | stick margarine | 1 | chopped onion |
| 1 | can cream mushroom soup | | Saltine crackers |

Spray casserole dish with Pam. Place broccoli in bottom of dish. Mix soup, mayonnaise, onion and cheese, spread on top of broccoli. Sprinkle on more grated cheese and cut up butter on top of the cheese. Sprinkle with crackers. Bake at 350 degrees for 30 to 40 minutes. Serves 8.

Surada Watkins

BROCCOLI CASSEROLE

- | | | | |
|---|-----------------------|-----|----------------------------|
| 2 | pkgs. frozen broccoli | 1 | egg |
| | Town House crackers | 1/2 | cup mayonnaise |
| | Grated cheese | 1 | can cream of mushroom soup |
- Cook broccoli as directed on package. Beat mayonnaise, egg and soup together until smooth. Layer broccoli and sauce in buttered casserole dish, add grated cheese on top then cover with crushed crackers. Bake at 350 degrees for 35 minutes.

Donna Stewart

BROCCOLI CASSEROLE

- | | | | |
|-----|----------------------------|-----|---------------------------|
| 2 | pkgs. (10 oz. size) frozen | 1 | tsp. salt |
| | broccoli | 1/4 | tsp. pepper |
| 2 | Tbsp. butter | 1/4 | cup slivered almonds |
| 2 | Tbsp. flour | 4 | slices crisp bacon |
| 2 | cups milk | 1/2 | cup buttered bread crumbs |
| 3/4 | cup grated cheese | | |

Cook broccoli until just tender. Drain and place in a 7x2 inch casserole. Melt butter, add flour. Stir in milk. Add cheese, salt and pepper. Stir constantly. Sprinkle broccoli with almonds and crumbled bacon. Pour cheese sauce over broccoli. Top it all with buttered crumbs. Bake in a 350 degree oven for about 20 minutes or until bubbling hot and brown on top. Serves 6-8.

Karen Powers

VEGETABLE CASSEROLES

BROCCOLI AND CHEESE BAKE

- 2 sm. pkgs. frozen broccoli Bacon Bits
- 1 cup shredded cheese 1/4 cup finely chopped onion
- 1 can cream of mushroom soup

Cook broccoli according to package direction. Drain and place in 9x12 dish. Set aside. Combine shredded cheese and mushroom soup in sauce pan on medium heat. Stir constantly until cheese is melted. Add onion, then pour over broccoli. Sprinkle with bacon bits. Cook in oven at 325 degrees for 15-20 minutes. Serves 4-6.

Suzi Bridges

BROCCOLI WITH HORSERADISH DRESSING

- 1 pkg. frozen broccoli 1/2 cup water
- 1/4 tsp. salt

Bring water and salt to boil on high. Add frozen broccoli. When second boil has been reached, turn to low, and cook 5 to 8 minutes.

Blend:

- 1/2 cup mayonnaise 1 tsp. sugar
- 2 Tbsp. Horseradish mustard

Put generous helping of dressing on each serving of broccoli.

Barbara Foy-

ASPARAGUS CASSEROLE

- 1 lg. can asparagus spears Ritz crackers
- 1 can mushroom soup 6 slices American cheese

In a casserole dish layer with Ritz crackers, asparagus, cheese, and soup. Mix soup with juice from asparagus and heat and pour over layers. Repeat each layer, makes 3 layers. Bake approximately 45 minutes until brown and bubbling at 375-400 degrees. Makes 6 servings.

Dana Jackson

VEGETABLE CASSEROLES

ASPARAGUS CUTLETS

- | | | | |
|---|-------------------------------|---|---------------|
| 2 | cans (10 oz.) asparagus tips, | 2 | eggs, beaten |
| | reserve liquids | | Vegetable oil |
| | Asparagus white sauce | | Parsley |
| 4 | cups cracker crumbs | | Sliced lemon |
| 2 | cups shredded sharp cheddar | | |

Drain asparagus, reserving liquid. Combine asparagus, sauce, 2 cups crumbs and cheese. Cover and chill overnight. Shape into 14 flat patties, dip in beaten egg, roll in remaining crumbs. Heat 1 inch oil to 375. Fry patties until brown. Drain and garnish. Serves 8.

Asparagus Sauce:

- | | | | |
|-----|----------------------|-----|-----------|
| 6 | Tbsp. butter | 1/2 | cup milk |
| 1/2 | cup flour | 1/2 | tsp. salt |
| 1 | cup asparagus liquid | | |

Melt butter and flour, cook 1 minute, stirring. Gradually add liquid and milk. Cook over medium heat, stirring until thickened and bubbly. Stir in salt.

Barbara Foy

BROCCOLI ELEGANTE

- | | | | |
|-----|----------------------------|-----|-----------------------------|
| 1 | pkg. (16 oz.) Birds Eye | 2/3 | cup milk |
| | Broccoli, Green Beans, | 2/3 | cup shredded cheddar cheese |
| | Pearl Onions & Red Peppers | 1/2 | cup soft bread crumbs |
| 2 | Tbsp. flour | 1 | Tbsp. butter or margarine |
| 2/3 | cup mayonnaise | | |

Cook vegetables as directed on package; drain. Mix flour into mayonnaise; then gradually blend in milk. Stir in 1/3 cup of the cheese. Saute bread crumbs in butter lightly. Combine vegetables and mayonnaise in 1-quart casserole; top with bread crumbs and remaining cheese. Bake at 350 degrees for 15 minutes or until bubbly and lightly browned. Makes 5 servings.

Barbara Foy

VEGETABLE CASSEROLES

CARROT-CABBAGE CASSEROLE

- | | |
|--------------------------------|--------------------------|
| 6 cups thinly shredded cabbage | 1 cup sour cream |
| 1/3 cup chopped green onions | 1 tsp. horseradish |
| 1 1/2 cup shredded carrots | 1 cup herb stuffing mix |
| 1/4 tsp. celery seed | 1/3 cup melted margarine |
| 1 can cream of mushroom soup | |

Toss cabbage, green onions and carrots together. Combine celery seed, mushroom soup, sour cream and horseradish. Fold soup mixture into vegetables. Pour into a 9 inch square baking dish. Combine herb stuffing and margarine. Sprinkle over top of casserole. Bake at 350 degrees for 35 minutes. Serves 8-10.

Barbara Foy

SAVORY SQUASH CASSEROLE

- | | |
|--|------------------------|
| 1 1/2 lbs. yellow squash, or
zucchini | 1/2 tsp. salt |
| 1/2 cup chopped onions | 3 eggs, beaten |
| 3 cups cooked rice | 1/2 cup mayonnaise |
| 2 cups cheddar cheese, grated | 1/2 cup sliced almonds |
| 1 cup soft bread crumbs | 1 tsp. pepper |

Cook squash and onions in small amount of water until tender. Drain well. Combine with rice, cheese, pepper and salt. Blend eggs and mayonnaise; stir into vegetable mixture. Place in a buttered shallow 2-quart casserole dish. Top with bread crumbs and almonds. Bake at 350 degrees for 30 minutes. Serves 6-8.

Lois Powers

SQUASH CASSEROLE

- | | |
|----------------------------|---------------------------|
| 2 lbs. squash | 1 1/2 cups cracker crumbs |
| 1 medium onion | 1 stick melted margarine |
| 2 beaten eggs | 1 1/2 tsp. salt |
| 1 cup milk | 1 tsp. pepper |
| 2 cups grated sharp cheese | 1 tsp. sugar |

Cook pared squash and onions together in enough water to cover for 8-15 minutes or until tender. Drain and mash. Add other ingredients and mix thoroughly. Bake in buttered casserole dish 1 hour at 300 degrees. Serves 8.

Peggy Pickelsimer

VEGETABLE CASSEROLES

SQUASH DRESSING

- | | | | |
|---|------------------------------|-----|-------------------|
| 2 | cups cooked squash, boiled | 1 | Tbsp. flour |
| 2 | eggs | 1 | tsp. salt |
| 1 | cup bread crumbs or saltines | 1/4 | tsp. black pepper |
| 1 | cup milk | 1 | small onion |
| 1 | Tbsp. sugar | 1 | Tbsp. butter |

Mix all ingredients well and bake at 400 degrees for 30 minutes.

Peggy Readett

ASPARAGUS-GREEN PEA CASSEROLE

- | | | |
|---|--------------------------|------------------------------|
| 1 | can asparagus, drained | 1 1/2 to 2 cups medium white |
| 1 | can green peas, drained | sauce or use 1 can mush- |
| 2 | hard boiled eggs, sliced | room soup |
| 1 | cup grated cheese | |

Arrange asparagus, peas, and eggs in layers (in a baking dish). Pour white sauce over it and sprinkle cheese over top. Bake at 350 degrees until bubbly. Serves 4 to 6.

Barbara Foy

JWELED ASPARAGUS

- | | | | |
|-----|------------------------------|---|------------------------------|
| 1/2 | cup butter or margarine | 1 | (2 oz.) jar diced pimento, |
| 1 | green pepper, thinly sliced | | drained |
| 1 | cup sliced celery | 1 | (8 oz.) can water chestnuts, |
| | Juice of 1 lemon | | drained and sliced |
| 2 | lbs. fresh asparagus, cooked | | |

Melt butter in a large skillet; add green pepper, celery, and lemon juice. Saute until vegetables are tender. Stir in pimento and water chestnuts; remove from heat. Serve over hot asparagus. Yield: 10 to 12 servings.

Betty Welch

VEGETABLE MEDLEY CASSEROLE

- | | | | |
|---|-----------------------------|---|---------------------------------|
| 1 | can cream mushroom soup | 1 | lb. can small green beans |
| 1 | tsp. Worcestershire sauce | 2 | cups 3-in. cooked carrot strips |
| | Dash Tobasco | 1 | lb. frozen English peas |
| 2 | cups grated cheese | | Brown sugar |
| 2 | cans water chestnuts-cut up | | |

Drain all vegetables and mix all ingredients together. Cover with thick coating of brown sugar and cook for 30 minutes in 350 degree oven.

Donna Foy Stewart

VEGETABLE CASSEROLES

CREOLE ONIONS

- | | | | |
|----|---------------------------|---|------------------------------|
| 12 | whole small onion, cooked | 2 | cans tomato paste |
| 6 | Tbsp. green pepper | 2 | cans of water |
| 6 | Tbsp. celery chopped fine | 1 | tsp. Worcestershire sauce |
| 4 | Tbsp. butter | | Salt and red pepper to taste |

Cook pepper and celery in butter until tender. Add this to tomato paste and water. Add remaining ingredients and mix thoroughly. Place onions in buttered casserole and pour sauce over them. Bake at 350 degrees until onions are tender.

Barbara Foy

ONION PIE

PASTRY:

- | | |
|--------------------------|--------------------|
| 1 1/2 cups sifted flour | 1/2 cup shortening |
| 3/4 tsp. salt | 2-3 Tbsp. water |
| 1 1/2 tsp. caraway seeds | |

FILLING:

- | | |
|--|-----------------------------|
| 3 cups peeled onions,
thinly sliced | 1 1/2 cups dairy sour cream |
| 3 Tbsp. melted butter or fat | 1 tsp. salt |
| 1/2 cup milk | 2 eggs, well beaten |
| | 3 Tbsp. flour |

Combine salt, flour and seeds; add shortening; cut into flour. Stir in water lightly with fork; stir until mixture adheres and follows fork around bowl. Turn onto floured board, roll to 1/8" thickness. Fit into 10" pie pan. Bake in 450 degree oven 10 minutes or until brown. Saute onion in fat until lightly browned. Spoon into pastry shell. Add milk; 1 1/2 cups cream and salt to eggs. Blend flour with remaining 1/4 cup cream. Combine with egg mixture, pour over onion mixture. Bake in 325 degree oven 30 minutes or until firm in center.

Barbara Foy

VEGETABLE CASSEROLES

ONION CASSEROLE

- | | |
|------------------------|---------------------|
| 6 large onions | 3/4 cup brown sugar |
| 3/4 bottle chili sauce | 1/2 stick margarine |

Slice onions and boil until tender; drain and place in casserole one layer of onions, add layer of brown sugar and one layer of chili sauce; repeat until dish is filled and dot with butter. Place in oven and bake at 375 degrees, 15 or 20 minutes.

Barbara Foy

COUNTRY STYLE BAKED BEANS

- | | |
|-------------------------|--------------------------------|
| 1 lb. dry navy beans | 6 strips bacon |
| 6 cups water | 2 medium onions, chopped |
| 2 tsp. salt | 1 green pepper, chopped |
| 1/2 tsp. pepper | 3 peeled tomatoes, chopped |
| 1 clove garlic, chopped | 1/2 tsp. oregano |
| 1 bay leaf | 1/4 cup fresh parsley, chopped |

Wash and sort beans. Combine beans, water and salt in large saucepan. Cover and let stand overnight. Add water to cover and simmer with pepper, garlic and bay leaf until tender, about 2 hours. Fry bacon until crisp; remove from pan and crumble. Saute onions in bacon drippings until golden; add pepper and tomatoes and cook 5 minutes more. Stir in oregano and parsley. Drain beans and mix thoroughly with all other ingredients. Place in 2-quart casserole, adding bean liquid to cover. Bake at 350 degrees about 1 hour, adding liquid if necessary. Makes about 8-10 servings.

Betty Welch

BAKED BEANS

- | | |
|---------------------|--------------------------------|
| 1 can pintos | 1 can Navy (white) beans |
| 1/2 cup catsup | 1 tsp. mustard |
| 1 Tbsp. vinegar | 1 onion, chopped |
| 1/2 cup brown sugar | 1 Tbsp. molasses or Karo syrup |

Bacon

Mix and bake at 350 degrees for 1 1/2 to 2 hours.

Deanne Wallace

VEGETABLE CASSEROLES

DOUBLE-QUICK BAKED BEANS

- | | | | |
|-----|---|-----|----------------------------|
| 1 | Tbsp. butter or margarine | 2 | Tbsp. brown sugar |
| 1/4 | cup catsup | 1/2 | tsp. Worcestershire sauce |
| 1 | tsp. prepared mustard | 1/8 | tsp. onion salt |
| 2 | Tbsp. Old Fashioned
Grandma's molasses | 1 | (1 lb.) can pork and beans |
| | | 4 | slices bacon |

Melt butter, sugar, and molasses together in a saucepan. Stir until sugar is dissolved. Add catsup, mustard, Worcestershire sauce, onion salt. Mix well. Add pork and beans, stir and simmer for a few minutes. Pour into a casserole dish. Cut bacon into third and arrange on top of beans. Bake in 375 degree oven for about 30 minutes or until bacon browns well.

Jeanette Lineberger

SENATOR RUSSELL'S SWEET POTATOES

- | | | | |
|---|----------------------------|---|--------------|
| 3 | cups mashed sweet potatoes | 2 | tsp. vanilla |
| 1 | stick margarine, melted | 1 | cup sugar |
| 2 | eggs | | |

Mix and pour into buttered dish. Mix and crumble topping on top and and bake at 350 degrees for 30 minutes.

TOPPING:

- | | | | |
|-----|--------------------|-----|------------------|
| 1 | cup brown sugar | 1/2 | cup flour |
| 1/3 | cup soft margarine | 1 | cup chopped nuts |

Lois Powers

SWEET POTATO SOUFFLE

- | | | | |
|-----|----------------------------|-----|-----------------|
| 3 | cups mashed sweet potatoes | 1/3 | stick margarine |
| 1 | cup sugar | 1/2 | cup sweet milk |
| 1/2 | tsp. salt | 1 | tsp. vanilla |
| 2 | eggs | | |

Mix all ingredients and pour into greased baking dish. Cover with topping below:

- | | | | |
|-----|------------------------|-----|------------------|
| 1 | cup brown sugar | 1/3 | cup flour |
| 1/3 | stick melted margarine | 1 | cup chopped nuts |

Mix thoroughly and sprinkle over souffle. Bake at 300 degrees for 45 to 60 minutes. Serves 8 to 10.

Nancy Alexander
Luvina Glover

VEGETABLE CASSEROLES

GRATED SWEET POTATO CASSEROLE

3 or 4 large sweet potatoes, peeled and grated.

Add and stir well:

- | | | | |
|-----|-------------------------------------|-----|----------------------|
| 2 | eggs, beaten | 1 | cup milk |
| 1/2 | tsp. cinnamon | 1 | stick butter, melted |
| 1 | cup sugar | 1/2 | cup raisins |
| 1 | cup crushed pineapple
with juice | | |

Bake in 325 degree oven for 1 to 1 1/2 hours or until done. Stir the first two times the top browns.

Beverly Farrar

SWEET POTATO CASSEROLE

- | | | | |
|-----|--|-----|--------------------------------|
| 3 | cups cooked, mashed
potatoes (1 lb. 13 oz. can) | 2 | eggs (well beaten) |
| | | 1/2 | stick butter or 1/4 cup melted |
| 1/2 | cup sugar | 1/2 | cup milk (canned) |
| 1/2 | tsp. salt | 1 | tsp. vanilla |

TOPPING:

- | | | | |
|-----|---------------------|-----|------------------|
| 1/3 | cup butter (melted) | 1 | cup chopped nuts |
| 1 | cup brown sugar | 1/2 | cup coconut |
| 1/3 | cup flour | | |

Spread topping over sweet potatoes. Bake at 350 degrees for 30 minutes.

Etta Scoggins

Anna Stuart

SWEET POTATO CASSEROLE

- | | | | |
|-----|---------------------------------------|-----|--------------------|
| 3 | cups cooked sweet potatoes,
mashed | 1/2 | cup butter, melted |
| | | 1 | cup sugar |
| 3 | eggs, beaten | 1 | tsp. vanilla |
| 1/3 | cup milk | | |

TOPPING:

- | | | | |
|-----|--------------------|---|--------------------|
| 1 | cup brown sugar | 1 | cup chopped pecans |
| 1/2 | cup butter, melted | 1 | cup coconut |
| 1/3 | cup flour | | |

Mix first six ingredients together and pour into baking dish. Mix topping and spread over sweet potato mixture. Bake at 350 degrees for 20-25 minutes or until topping is brown.

Suzi Bridges

Lana Sills

VEGETABLE CASSEROLES

SWEET POTATO CASSEROLE

- | | | | |
|-----|--|-----|------------------------------------|
| 3 | cups mashed sweet potatoes
(2 large cans) | 3/4 | stick margarine |
| | | 1/2 | cup sweet milk |
| 1 | cup sugar | 1 | tsp. vanilla |
| 1/2 | tsp. salt | 1/2 | tsp. cinnamon |
| 2 | eggs, beaten | 1/2 | cup (drained) crushed
pineapple |

Mix all ingredients and pour into greased baking dish. Cover with top-
ping.

TOPPING:

- | | | | |
|-----|--------------------------|----------|-------------------------|
| 1 | cup brown sugar (packed) | 1/2 | stick margarine, melted |
| 1/2 | cup flour | 1/2 to 1 | cup chopped pecans |

Mix thoroughly and sprinkle on top. Bake at 350 degrees for 30 min-
utes.

Sandra Stewart

SWEET POTATO CASSEROLE

- | | | | |
|-----|----------------------------|-----|------------------|
| 3 | cups mashed sweet potatoes | 1 | cup brown sugar |
| 1 | cup sugar | 1/3 | cup flour |
| 2 | eggs | 1/2 | stick margarine |
| 1 | stick margarine | 1 | cup chopped nuts |
| 1 | tsp. vanilla | | Marshmallows |
| 1/2 | cup milk | | |

Combine first six ingredients and pour into greased casserole. Mix
brown sugar, flour, 1/2 stick margarine and nuts. Pour over potatoes.
Bake at 350 degrees for 35 minutes. Cover top with marshmallows
last 5 or 10 minutes. Serves 8.

Jeanette Lineberger

VEGETABLE CASSEROLES

YAM TOWN

- | | |
|------------------------------|-----------------|
| 3 cups mashed sweet potatoes | 1 cup sugar |
| 2 well-beaten eggs | 1 tsp. cinnamon |
| 1/2 tsp. salt | 1/2 cup milk |
| 1 can coconut | 1 tsp. vanilla |

Mix in large bowl and place in baking dish.

TOPPING:

- | | |
|----------------------------|--------------------|
| 1 stick margarine (melted) | 1 tsp. vanilla |
| 1 cup dark brown sugar | 1 cup chopped nuts |
| 1/2 cup flour | |

Mix well and spread over potato mixture (with hand). Cook 40 minutes at 350 degrees or until done.

Juanita Daniels

MACARONI & CHEESE CASSEROLE

- | | |
|-------------------------------|-----------------|
| 12 oz. mild cheddar grated | 2 1/2 cups milk |
| cheese | 4 eggs |
| 12 oz. American grated cheese | 3/4 tsp. salt |
| 8 oz. uncooked macaroni | Butter |

Cook macaroni in boiling salted water until done, drain thoroughly. In a 2-quart baking dish, put layers of macaroni and layers of cheese alternately until both are used. Beat together eggs, milk and salt. Pour egg-milk mixture over macaroni and cheese, dot with butter and bake in 350 degree oven about 45 minutes. Serves 10-12.

Joann Heavener

MAMA'S MACARONI AND CHEESE

- | | |
|---|-------------------------------------|
| 2 cups macaroni (cooked till soft according to pkg. directions. Drain.) | 2 cups grated medium cheddar cheese |
|---|-------------------------------------|

Beat 2 eggs well.

Add 1 cup milk.

Salt and Pepper to taste.

Layer, alternating macaroni and cheese. Pour egg-milk mixture over and add 1/2 stick margarine cut into pats. Bake at 400 degrees for 30 minutes.

Dan Gause

VEGETABLE CASSEROLES

TOFU PARMESAN

- | | | | |
|---|-------------------------|----|-----------------------|
| 1 | pkg. tofu | 1 | cup mozzarella cheese |
| 1 | 1/2 cups cottage cheese | 24 | oz. tomato sauce |
| 1 | cup ricotta cheese | | |

Rinse tofu, slice and press firmly between several layers of paper towels to remove moisture. Crumble half of tofu into bottom of 9" dish. Mix ricotta cheese and cottage cheese together. Spread half of mixture on top of tofu. Cover with half of tomato sauce. Sprinkle with half of mozzarella cheese. Repeat layers. Bake at 350 degrees for 1 1/2 hours or until firm. (Tofu is very high in protein and low in calories.)

Teri Phoenix

CHEESE AND PASTA IN A POT

- | | | | |
|-----|------------------------------|-----|-------------------------------|
| 2 | lbs. ground beef | 8 | oz. macaroni, cooked, drained |
| 2 | chopped onions | 1 | small can mushrooms |
| 1 | (1 lb.) can tomatoes | 1 | clove garlic, minced |
| 2 | cups sour cream | 1 | (14 oz.) jar spaghetti sauce |
| 1/2 | lb. mozzarella sliced cheese | 1/2 | lb. sliced provolone cheese |

Cook beef and drain off fat. Add onions, garlic, spaghetti sauce, tomatoes and mushrooms. Simmer until onions are soft. In a 3-quart casserole layer half macaroni, half sour cream, half meat sauce and provolone cheese. Repeat ending with mozzarella cheese. Cover and bake at 350 degrees for 35-40 minutes. Uncover and continue baking until cheese melts and browns.

Lois Powers

QUICHE

- | | | | |
|-----|---|-----|--------------------------|
| 1 | pkg. (10 oz.) broccoli,
cooked and drained | 2 | eggs |
| 1/2 | cup chopped onion
(cooked with broccoli) | 1/2 | cup milk |
| | | 1/2 | cup mayonnaise |
| 2 | cups grated swiss cheese(8 oz.) | 1 | cup chopped ham or bacon |
| | | 1 | deep dish pie shell |

Brown pie shell lightly before filling. Mix above ingredients and pour into pie shell. Cook at 350 degrees for 1 hour.

Donna Stuart

VEGETABLE CASSEROLES

CONFETTI CHEESE QUICHE (185 cal.)

- | | |
|---------------------------|--------------------------------|
| 2/3 cup all purpose flour | 1/3 cup low-fat cottage cheese |
| 3/4 tsp. salt | (less 2% fat) |
| 3 Tbsp. shortening | |

Mix and form into ball. Roll 1/8 inch thick, fit into 9" pie pan.

- | | |
|--|------------------------------|
| 1 (8 1/2 oz.) mix vegetables,
drained | 1 cup low-cal process cheese |
| 1/4 cup fine chopped onion | 3 eggs slightly beaten |
| | 1 cup evaporated skim milk |

Combine and layer ending with cheese on top. Bake at 325 degrees for 45-50 minutes or till knife inserted off-center comes out clean. Let stand 10 minutes before serving.

Serve Quiche with Pea Pods, buttered mixed salad greens with radishes with blue cheese dressing, sliced apples.

Barbara Foy

BROWN RICE

- | | |
|------------------------------------|--------------------------|
| 1 cup long grain rice,
uncooked | 1 cup water |
| 1 stick butter | 1 chopped onion |
| | 1 can beef consomme soup |

Saute onion in butter until onions are tender. Pour in baking dish and add rice. Add soup and water stirring well. Cook uncovered at 300 degrees for 1 hour.

Judy Craig

EGG CASSEROLE (Good for brunch)

- | | |
|---|----------------------------------|
| 2 cups seasoned croutons | 1/2 tsp. dry mustard |
| 1 1/2 cups (6 oz.) shredded sharp
cheese (cheddar) | 1/8 tsp. onion powder (optional) |
| 6 eggs, beaten | 1/8 tsp. pepper |
| 2 cups milk | Hard cooked egg wedges |
| 1/2 tsp. salt | Parsley sprigs |

Place croutons in a greased 10x6x2 baking dish; sprinkle cheese over croutons. Combine next six ingredients; mix well. Pour egg mixture into casserole. Bake at 350 degrees for 25 minutes. Garnish with hard cooked egg wedges and parsley. Yield: 6 servings.

Barbara Foy

Poultry

&

Casseroles

*Love your enemies, bless them that curse you, do good unto them that hate you,
and pray for them which despitefully use you, and persecute you. Matthew 5:44*

POULTRY AND CASSEROLES

CHICKEN CONTINENTAL

3 - 4 lbs. frying chicken, cut in pieces	1 tsp. salt
	Dash pepper
1/3 cup seasoned flour	1 Tbsp. parsley
1/4 cup butter	1/8 tsp. thyme
1 can condensed cream of chicken soup	1/2 tsp. celery flakes
	1 1/3 cups water
2 1/2 Tbsp. grated onion	1 1/3 cups Minute rice

Roll chicken in flour; brown in butter. Remove chicken. Stir soup, seasonings, and water into drippings. Cook and stir to a boil. Spread Minute rice (right from box) in 1 3/4 quart casserole. Pour all but 1/3 cup soup mixture over rice; stir to moisten. Top with chicken and rest of soup. Bake, covered, at 375 degrees for 30 minutes, or until tender. Garnish with paprika, if desired. Serves 4.

Beverly Farrar

HEAVENLY CHICKEN

3 pkgs. frozen chopped broccoli	1 tsp. curry powder
2 cups chicken, cooked & sliced	1 cup cheddar cheese, grated
2 cans cream of chicken soup	1 cup Pepperidge Farm stuffing crumbs
1 tsp. lemon juice	
3/4 cup mayonnaise	2 Tbsp. butter

Cook broccoli until tender; drain. Place in 2 qt. casserole. Place chicken on top, combine soup, lemon juice, curry powder, and mayonnaise; pour over chicken. Sprinkle with cheese. Melt butter, mix with stuffing crumbs. Bake at 350 degrees for 30 minutes or until bubbly. 4-6 servings.

Teri Phoenix

POULTRY AND CASSEROLES

CHICKEN KIEV

2	Tbsp. chopped parsley	2	eggs
1	Tbsp. chopped chives	1	Tbsp. water
1/2	tsp. salt	1	tsp. vegetable oil
1/4	tsp. pepper	3	Tbsp. flour
1/2	cup butter, softened	1 to 1 1/2	cups packaged unseason- ed bread crumbs
3	whole chicken breasts, boned, halved & skinned (about 12 oz. each)		Vegetable oil for frying

1. Stir in parsley, chives, salt and pepper into butter, in a medium size bowl. Shape into a 3x2 inch rectangle on wax paper. Chill 20 minutes.
2. Place chicken breasts, one at a time, between sheets of wax paper. Pound with wooden mallet to 1/4 inch thickness being careful not to tear chicken. Remove wax paper.
3. Cut chilled herb-butter into six equal finger-size pieces. Place each 'finger' an inch from lower edge of each chicken breast. Fold lower edge over 'finger', fold in sides; roll up to enclose filling completely.
4. Beat eggs, water and oil in plate. Place flour and crumbs in two separate places. Roll each chicken bundle in flour; dip in egg mixture; roll in crumbs to coat evenly. Place in a pan. Chill 1 hr. to set coating.
5. Into a deep fat fryer, pour vegetable oil 2 inches deep. Heat to 360 degrees on a deep-fat frying thermometer. Fry chicken bundles, two at a time, 5 minutes or until chicken loses pinkness. Drain on paper towel. Keep warm in 200 degree oven. Makes 6 servings.

Judy Craig

POULTRY AND CASSEROLES

CHINESE CHICKEN WITH PEPPERS AND ONIONS

1 or 2 pkgs. boneless chicken breasts	Chow Mein noodles
3 medium green peppers	2 medium onions
6 Tbsp. corn oil	1 1/2 tsp. ginger
1/8 tsp. cayenne pepper	5 or 6 Tbsp. soy sauce
	Cooked rice (for 6 people)

Cut chicken into 1/2 inch pieces. Clean peppers and cut into 1 inch chunks. Slice onions into 4 quarters, then slice VERY thin. In large electric skillet or Wok, heat 3 Tbsp. of oil until it smokes. Add ginger, cayenne pepper and chicken to oil and stir-fry for about 5 minutes. Remove chicken to platter. Add 3 more Tbsp. oil to skillet, add onion and pepper, stir-fry until onions are transparent. Return chicken to skillet, add soy sauce and stir for one minute. Serve with rice and noodles.

Debbie Hobson

CHICKEN CHOW MEIN

2 cups chopped, cooked chicken	1 (16 oz.) can mixed Chinese vegetables, drained
2 Tbsp. melted butter	1 (4 oz.) can sliced mushrooms, drained
2 cups sliced celery	2 Tbsp. cornstarch
1 1/2 cups sliced onion	3 Tbsp. soy sauce
Pepper to taste	Hot cooked rice
1 tsp. salt	
2 cups chicken broth	

Lightly brown chicken in butter. Add celery, onion, pepper, salt and chicken broth. Cook covered 5-10 minutes or until celery is tender. Add Chinese vegetables and mushrooms, simmer 1-2 minutes. Dissolve cornstarch in soy sauce. Add to chicken mixture. Cook stirring constantly until slightly thickened. Serve over rice. Makes 6 servings.

Karen Powers

POULTRY AND CASSEROLES

CHICKEN TETRAZZINI

- | | | | |
|-----|--------------------------------------|-----|------------------------------|
| 1 | (4 lb.) chicken or 8 chicken breasts | 2 | qts. water |
| | | 1/2 | lb. butter |
| 1 | tsp. salt | 1 | (4 oz.) can sliced mushrooms |
| 1 | (10 oz.) pkg. noodles | 1 | pint milk |
| 1 | med. onion, minced | 1/2 | lb. shredded American cheese |
| 2 | cups chicken broth | | Salt and pepper to taste |
| 1/2 | lb. shredded sharp cheddar cheese | | |

Cook chicken in salted water till tender. Remove from broth. Bone chicken, cut into pieces. Strain broth, cool, remove fat. Cook noodles in salted water according to directions. Make sauce by melting butter, adding minced onion and sliced mushrooms. Cook till tender. Add flour and blend well. Add milk and 2 cups chicken broth and cook till sauce is thick. Stir in shredded cheese, cook over low heat till melted. Combine chicken, noodles and cheese sauce. Add salt, pepper to taste. Bake in dish 350 degrees for 40 minutes. Serves 12.

Etta Scoggins

COMPANY CHICKEN

- | | | | |
|---|--|---|----------------------------|
| 6 | chicken breasts, skinned, boned and halved | 1 | can cream of mushroom soup |
| | | 4 | oz. sour cream |
| 1 | pkg. dried beef | 6 | strips bacon |

Layer dried beef in a casserole dish. Wrap each half of chicken breast in a strip of bacon. Place on the dried beef. Combine soup and sour cream and pour over chicken (no salt or pepper is needed). Cook at 275 degrees for 2 1/2 hours or until chicken is tender. Serves 6. Cover with foil while cooking.

Angeline Tate

POULTRY AND CASSEROLES

CHICKEN AND BROCCOLI CASSEROLE

- | | |
|------------------------------------|---|
| 3 cups cooled and deboned chicken | 1 can cream of mushroom soup |
| | 1/2 cup heavy cream |
| 2 pkgs. frozen broccoli (or fresh) | 1/2 cup mayonnaise |
| 2 Tbsp. butter | 1/2 cup cheese-small cubes-cheddar or swiss |
| 1 Tbsp. lemon juice | Grated parmesan cheese |
| Salt and pepper | |

Butter large flat casserole dish. Put in cooked broccoli, sprinkle with salt and pepper and lemon juice. Dot with butter. Put chicken over broccoli.

SAUCE:

Heat soup and cream together. Add cheese. Heat until cheese melts. Stir in mayonnaise. Pour over broccoli and chicken. Sprinkle with Parmesan cheese. Garnish with watercress or almonds (optional). Bake at 350 degrees about 30 minutes or until it bubbles and is heated through.

Ellen Williams

CHICKEN DUMPLINGS

- | | |
|---|---------------------|
| 1 egg beaten | 1 Tbsp. shortening |
| Flour to make a soft dough (approximately 3 cups) | 1 cup chicken broth |
| I use self-rising flour. | |

Mix like biscuits. Chill overnight if possible. Roll dough thin. Cut into strips. Break into small pieces and drop into boiling broth. Cook until done. Add deboned chicken.

Beverly Farrar

CHICKEN DUMPLIN'S

- | | |
|---|--|
| 1 broiler, about 5 lb., stewed, boned and cut in bite-size pieces | 1 egg |
| | 1 cup ice water |
| | Plain flour |
| 3 chicken bouillon cubes | Salt and pepper to taste (You might want to omit salt) |
| 1/2 tsp. celery salt | |

Have at least 1 to 1 1/2 gallons of chicken broth, boiling gently. Add dissolved bouillon cubes. Make a firm dough with ice water and egg. Flour board and roll very thin and cut in 1 1/2 inch strips. Drop in gently boiling broth. Add chicken, salt and pepper; simmer until tender. Taste before adding salt because the cubes and celery salt might be enough. Serves 8-10. Enjoy!

POULTRY AND CASSEROLES

CHICKEN AND DUMPLINGS

Pillsbury Sweepstakes Recipe

- | | | | |
|-------|---------------------------|-----|--------------------------|
| 1 | can cream of chicken soup | 1/2 | cup chopped green pepper |
| 1 | can golden mushroom soup | 3 | cans of chicken |
| 1 1/4 | cup water | 1 | cup chopped celery |
| 2 | tsp. chopped onion or | 1 | can of biscuits |
| | 1 tsp. minced onion | | |

Mix first 5 ingredients and bring to a good boil. Then take the chicken and celery and mix well. Roll out each of the 10 biscuits and put approximately 1/4 cup chicken in it and pinch closed like fried apple pie crust. Drop into the boiling broth and cook about 15 to 20 minutes. Serve hot.

Jeanette Lineberger

EASY CHICKEN PIE

- | | | | |
|---|---------------------------|---|-------------------------|
| 2 | cups chicken | 1 | cup milk |
| 1 | can mixed vegetables | 1 | tsp. salt |
| 1 | stick butter | 1 | cup flour (self-rising) |
| 1 | can cream of chicken soup | | |

Mix milk, salt, and flour and pour over all other ingredients in casserole dish. No need to stir. Bake 425 degrees till golden brown.

Barbara Foy

Donna Foy Stewart

CHICKEN PIE

- | | | | |
|---|----------------------------|---|-----------------------|
| 1 | chicken | 1 | cup self-rising flour |
| 1 | can cream of mushroom soup | 1 | cup buttermilk |
| 2 | cups chicken broth | 1 | stick margarine |

Boil chicken until tender in salted water. Debone and cut into pieces. Place chicken in 9x13 casserole. Add soup, diluted with broth. Mix remaining ingredients and pour over chicken and broth mixture. Bake at 375 degrees for 45 minutes to 1 hour.

Ann Cline

POULTRY AND CASSEROLES

CHICKEN-RICE CASSEROLE

- | | |
|------------------------------------|---------------------------------------|
| 1 cup cooked rice | 3/4 cup mayonnaise |
| 1 cup cooked chicken | 1 can water chestnuts, drained |
| 1 cup cooked celery | 1/2 cup almonds (optional) |
| 1 can cream chicken soup-undiluted | Crushed corn flakes mixed with butter |
| 2 Tbsp. chopped onion | |

Mix first eight ingredients. Put in buttered casserole. Spread cornflakes on top. Bake 45 minutes at 350 degrees. Serves 4 to 6.

Beverly Farrar

AIXA'S CHICKEN & RICE

6 - 8 chicken thighs or breasts - salt and pepper, cook in 1/4 cup oil.

- | | |
|----------------------|------------------------|
| 1/4 cup wine | 1 tsp. oregano |
| 1 bell pepper | 1 tsp. cumin (cominos) |
| 1 med. onion | 1/8 tsp. garlic powder |
| 1 tsp. safron (opt.) | |

Mix above ingredients in blender till liquefied and pour over chicken.

- | | |
|------------|------------------|
| 1 bay leaf | 1 jar Ragu sauce |
|------------|------------------|

Add to chicken and bring to boil.

Add: 1 1/2 - 2 cups rice, cover and cook over low heat till rice is tender. (30-40 minutes.)

Garnish: With sweet peas tossed in just before serving. Top with piment.

Barbara Foy

CHICKEN-RICE CASSEROLE

- | | |
|--------------------------------|---------------------|
| 1 cup rice, whole grain | 1 soup-can of water |
| white or natural brown | 1 chicken, cut up |
| 1 can Campbell's Mushroom soup | |

Combine all ingredients except chicken in a 9x9 casserole dish. Lay chicken pieces on top. Shake on salt and pepper. Cover and bake at 375 degrees for about 1 hour. Uncover during last 15 minutes if you wish.

Roxanne Lineberger

POULTRY AND CASSEROLES

CHICKEN CASSEROLE

- | | | | |
|---|--------------------------------|---|-----------------------|
| 2 | cans of Veg-All (do not drain) | 1 | can cream of mushroom |
| 1 | can cream of chicken soup | | (not golden) |

Deboned chicken (stewed)

Mix all this and put in greased dish.

In a separate bowl mix:

- | | | | |
|-----|---------------------|-----|------------------------|
| 1/2 | cup evaporated milk | 1/2 | stick melted margarine |
| 2 | cups chicken broth | 1 | pkg. herb dressing mix |

Mix all this together and put on top. Bake at 375 degrees for 35-40 minutes or until bubbly and brown. 6-8 servings.

Luvina Glover

CHICKEN CASSEROLE

- | | | | |
|---|----------------------------------|---|---|
| 1 | lg. chicken (cooked and chopped) | 1 | can cream of mushroom soup |
| | | 1 | pkg. Pepperidge Farm dressing mix-large |
| 1 | (3 oz.) cream cheese | | |
| 1 | carton sour cream | 2 | cups broth |
| 1 | can cream of celery soup | | |

Mix all ingredients together. Put into a buttered baking dish. Bake at 350 degrees for 25 to 30 minutes. Keep enough dressing mix to cover top.

Lou Smith

CHICKEN CASSEROLE

- | | | | |
|-----------------------------------|---------------------------|----------------|-----------------------|
| Desired amounts of chicken pieces | 1 | cup buttermilk | |
| 2 | cups chicken broth | 1 | stick butter-melted |
| 1 | can cream of chicken soup | 1 | cup self-rising flour |

Pour broth and soup over chicken. Spoon mixture of milk, butter and flour over chicken. Bake at 350 degrees for 30-45 minutes.

Carolyn Russell

POULTRY AND CASSEROLES

CHICKEN CASSEROLE

- | | | | |
|---|-------------------------|---|---------------------------------------|
| 1 | med. Pepperidge Farm | 1 | can cream of chicken soup |
| | stuffing mix (blue bag) | 1 | can cream of mushroom soup |
| 1 | stick margarine | 1 | whole chicken or 4 chicken
breasts |

Cook chicken, pull chicken from bones, save broth. Mix together chicken and soup, dilute each can of soup with one can of broth. Add chicken, melted butter and stuffing. Mix good. Put in casserole dish. Bake at 350 degrees for 45 minutes until top is lightly brown. Serves 8.

Sandra Jackson

Myrtle Brown

CHICKEN CASSEROLE

- | | | | |
|---|----------------------------|-----|--------------------|
| 2 | cans peas and carrots | 1 | pack of dressing |
| 4 | chicken breasts | 1/2 | stick of butter |
| 1 | can cream of chicken soup | 1/2 | cup can milk |
| 1 | can cream of mushroom soup | 2 | cups chicken broth |

Cook chicken breasts until done. Remove chicken from bone. Mix in large bowl: chicken, peas and carrots, soups, can milk, and chicken broth. Place in a 9x13 pan. In a small pot melt butter and add dressing. Place dressing over top of the mixture and bake at 350 degrees for 30 minutes or until brown.

Margie Benoy

CHICKEN CASSEROLE

- | | | | |
|---|----------------------------|---|---|
| 1 | whole chicken, fryer | 1 | stick margarine |
| 2 | cans chicken broth | 1 | bag Pepperidge Farm stuffing
crumbs, regular |
| 1 | can cream of chicken soup | | |
| 1 | can cream of mushroom soup | | |

Preheat oven to 350 degrees. Stew chicken and debone. Combine chicken, soups and broth. Melt butter and stir in crumbs. Grease casserole dish with margarine. Put a layer of crumbs and a layer of soup mixture ending with crumbs for topping. Bake at 350 degrees for 1 hour or until brown.

Donna Stewart

POULTRY AND CASSEROLES

HOT CHICKEN SALAD

- | | |
|-----------------------------------|--------------------------------|
| 2 cups diced chicken | 2 cups chopped celery |
| 1/2 tsp. salt | 2 Tbsp. lemon juice |
| 1 cup mayonnaise | 1 cup crushed potato chips |
| 1/2 cup toasted almonds or pecans | 1/2 cup grated American cheese |

Combine all ingredients except potato chips and cheese. Toss lightly; spread in casserole dish. Sprinkle cheese and potato chips on top. Bake at 450 degrees for 15 to 20 minutes.

Leta Ballard

CRUNCHY HOT CHICKEN SALAD

- | | |
|------------------------------|---------------------------------|
| 3 cups diced, cooked chicken | 1/2 tsp. salt |
| 1 cup finely chopped celery | 1/4 tsp. pepper |
| 2 tsp. chopped onion | 3/4 cup mayonnaise |
| 1/2 cup sliced almonds | 1/4 cup water |
| 1 can cream of chicken soup | 3 hard cooked eggs, sliced |
| 1 1/2 cups cooked rice | 2 cups crushed potato chips |
| 1 Tbsp. lemon juice | 3/4 cup shredded cheddar cheese |

Combine first 9 ingredients; toss gently and set aside. Combine mayonnaise and water; beat until smooth. Pour over chicken mixture; stir well. Add eggs and toss gently. Spoon into greased 2 quart shallow baking dish; cover and refrigerate 8 hours or overnight. Bake at 450 degrees for 10 or 15 minutes or until thoroughly heated. Sprinkle with potato chips and cheese. Bake additional 5 minutes. Serves 6 to 8.

Betty Welch

CHICKEN SALAD WITH FRESH GRAPES

- | | |
|-----------------------------|--------------------------------|
| 3 cups diced cooked chicken | 1/4 tsp. ground black pepper |
| 1 1/2 cups diced celery | 1 1/2 tsp. curry powder |
| 1 cup green seedless grapes | 6 Tbsp. mayonnaise |
| 2 Tbsp. fresh lemon juice | 3 Tbsp. sliced toasted almonds |
| 1 1/2 tsp. salt | |

Combine all ingredients except almonds. Toss lightly, chill until ready to serve. Arrange on lettuce and sprinkle with almonds. Serves six.

Barbara Foy

POULTRY AND CASSEROLES

HOT CHICKEN SALAD

- | | | | |
|-----|---------------------------|---|----------------------------|
| 1 | can cream of chicken soup | 1 | cup celery |
| 3/4 | cup mayonnaise | 1 | small can of boned chicken |
| 1 | cup cooked rice | | or 1 cup cooked chicken |
- Mix all ingredients together and top with crushed potato chips. Bake at 375 degrees for 45 minutes.

Delene Russell

TURKEY-CRANBERRY SALAD

- | | | | |
|---|----------------------------|--------|---------------------------|
| 2 | cups cut-up turkey/chicken | 1/2 | cup mayonnaise |
| 1 | cup cut celery | 2 or 3 | hardcooked eggs (use only |
| 1 | Tbsp. lemon juice | | with chicken) |
| | Salt and pepper to taste | 1 | can whole cranberry sauce |
- Toss all ingredients and serve on bed of lettuce. Serves 8-10.

Barbara Foy

SOSEBEE FARMS OVEN FRIED CHICKEN

(tastes like Holly Farms)

Wash chicken parts and drain on paper towel--pat dry.

Roll chicken in flour, sprinkle with McCormick Season All. NOT SEASONING SALT.

Place dry chicken in enamel pan (blue and white speckled pan) with lid. This pan is most important and works like magic!

Place in oven at 400 degrees for 45 minutes. Chicken comes out golden brown, looks and tastes fried, very tender, no grease. Take chicken out of pan. Place pan on burner, medium heat, add 1 cup water and 2 Tbsp. cornstarch dissolved in water, salt and pepper to taste. Heat until thick. You have delicious gravy. Add more water if needed.

This seasoning is great on hamburgers, roast beef, pork chops and turkey.

Jean Sosebee

POULTRY AND CASSEROLES

KENTUCKY FRIED CHICKEN

Regular:

- | | | | |
|---|------------------------|---|---|
| 3 | lbs. chicken | 2 | envelopes Lipton cup-a-soup
(powder) |
| 1 | Tbsp. paprika | | |
| 1 | tsp. salt | 2 | pkgs. Good Seasons Italian
dressing mix (powder) |
| 3 | cups self-rising flour | | |

Put dry ingredients into plastic bag and shake well to mix. Wash chicken and put into bag about 3 pieces at a time. Shake well. Place chicken on well greased pan and bake at 350 degrees for 1 hour. DO NOT TURN.

Extra Crispy: Coat in melted butter, put back into flour mixture and press flour into chicken. Place on well greased pan, baste with 1 Tbsp. oil and 1 tsp. water every 15 minutes.

Donna Foy

CHICKEN STRIPS

- | | | |
|-----|-----------------------|--------------------------|
| 4 | chicken breast, boned | Salt and pepper to taste |
| 1 | cup flour | 1 stick butter |
| 1/4 | cup parmesan cheese | 1/2 cup crisco |

Slice lengthwise chicken that has been boned. Roll chicken strips in flour, cheese mixture. Brown lightly in butter, crisco in frying pan over medium heat. It takes about 5 minutes to brown. Serve warm. 3-4 servings.

Elaine Bradshaw

POULTRY AND CASSEROLES

HOT CHICKEN WINGS

5 lbs. chicken wings Worcestershire sauce
Celery salt Texas Pete

Line 2 cookie sheets with aluminum foil, spray well with Pam. Spread wings out and sprinkle with Worcestershire sauce, a little celery salt, a couple drops of Texas Pete on each wing. Bake 45 minutes turning once or twice during cooking. Put another drop of Texas Pete on when turning. Bake until done.

Deanne Wallace

BBQ SAUCE

Brown one onion in 2 Tbsp. butter	1	cup tomato catsup
1/4 cup lemon juice	1	cup water
1 Tbsp. Worcestershire sauce	2	Tbsp. vinegar
1 tsp. salt	2	Tbsp. brown sugar
Dash of red pepper		Garlic powder or clove

Mix and use over a whole chicken.

Deanne Wallace

I can do all things through Christ which strengthened me.

Philippians 4:13

In Him we live, and move, and have our being.

Acts 17:28

Pies

If any man be in Christ, he is a new creature; old things are passed away; behold all things are become new.

II Corinthians 5:17

PIES

BLACKBERRY CREAM PIE

4 cups blackberries or 16 oz. frozen pkg. thawed (may use less).

Place in bottom of pie crust. (1 9" unbaked pie shell)

Combine:

1 1/2 cup sugar	3 Tbsp. all-purpose flour
1 cup sour cream	1/4 tsp. salt

Spread over berries.

Combine:

1/4 cup fine, dry bread crumbs	1 Tbsp. butter or margarine-
2 tsp. sugar	melted

Sprinkle on top of cream mixture. Bake at 375 degrees for 40-45 minutes or until done.

Delene Russell

PINEAPPLE NUT CREAM PIE

2 (9 in.) graham cracker crusts	1/4 cup lemon juice
1 (20 oz.) can crushed pineapple (drained)	3/4 cup nuts
	3/4 cup coconut
1 can Eagle Brand milk	1 (9 oz.) Cool Whip

In large bowl mix pineapple, Eagle Brand milk and lemon juice. Add nuts and coconut. Fold in Cool Whip last. Blend well. Put in graham cracker crust. Chill at least 1 hour before cutting.

Betty Welch

HEAVENLY PIE

4 egg whites	1/2 tsp. cream of tartar
1 cup sugar	

Beat egg whites until stiff. Add cream of tartar and sugar and whip. Pour into buttered dish 8x11 and bake 1 hour at 275. Open oven door after turning off oven and let meringue cool in oven.

1 cup sugar	3/4 cup water
4 Tbsp. flour	4 egg yolks
Pinch salt	2 Tbsp. margarine
1/2 tsp. lemon rind	1/4 cup lemon juice

1 pint whipping cream

Mix ingredients together, except for cream. Cook until thick. Let cool. Fold mixture into 1/2 pint of cream whipped. Spread over cold meringue shell. Top with 1/2 pint of whipped cream. Sprinkle top with coconut or chipped chocolate. Chill. Dream whip or Cool Whip can be used instead of whipping cream.

Beverly Farrar

PIES

STRAWBERRY GLAZE PIE

- | | | | |
|---|--|---|------------------|
| 1 | graham cracker crust | 1 | qt. strawberries |
| 1 | cup water | 1 | cup sugar |
| 3 | Tbsp. cornstarch (may use
1/2 cup honey and 4 Tbsp.
cornstarch as substitutes) | | Whipped cream |

Clean and stem berries. Slice large berries. Simmer 1 cup berries and 2/3 cup water for 3 minutes. Mix cornstarch with remaining 1/3 cup water. Add to cooked mixture along with sugar (honey). Boil 1 minute, stirring constantly. Cool at room temperature. Save 1/2 cup choice berries. Put remaining 2 1/2 cups berries in pie shell. Cover with strawberry mixture. Refrigerate at least 2 hours. Top with whipped cream. Garnish with remaining berries.

Teri Phoenix

SOSEBEE STRAWBERRY PIE

Mix 3 tbsp. of cornstarch with just enough water to mix well.

Bring to a boil:

- One (1) cup of sugar 3/4 cup of water

When this turns clear, add cornstarch. When mixture thickens turn off heat and add 2 tsp. lemon juice and red food coloring. Let cool. Pour over as many fresh strawberries as you like. Then dump into baked pie shell. When mixture is completely cooled, pile whipped cream on top and enjoy.

Jean Sosebee

STRAWBERRY PIE

- | | | | |
|---|-------------------------|---|------------------------|
| 1 | baked pie shell | 2 | Tbsp. strawberry jello |
| 2 | cups fresh strawberries | 2 | Tbsp. cornstarch |
| 1 | cup sugar | | Red food coloring |
| 1 | cup water | | |

Bake pie shell. Fill with fresh strawberries. Cook sugar, water, jello, cornstarch, and food coloring until thick. Pour over berries. Chill until set.

Beverly Farrar

PIES

2 CRUST SLICE OF LEMON PIE

1 1/4 cup sugar	1 tsp. lemon rind, grated
2 Tbsp. flour	1/3 cup lemon slices
1/8 tsp. salt	1/2 cup water
1/4 cup butter	2 pie crusts
3 eggs	

Combine filling: Sugar, flour, salt. Blend in butter. Mix thoroughly with spoon. (Reserve 1 tsp. egg white for crust.) Blend in rest of eggs till smooth.

Combine: 1 tsp. lemon rind, peel lemon and slice paper thin. Add to water and sugar mixture. Blend well. Put into crust and top with second crust. Brush with reserved egg white. Bake 30-35 minutes at 400 degrees.

Martha Snavelly

SNEAKY SQUASH PIE

3 cups cooked squash	1 tsp. vanilla
1 cup evaporated milk	1/2 tsp. salt
4 eggs, beaten	1 Tbsp. flour
3/4 cup sugar	2 (8 or 9 in.) pie shells

Cook squash and drain and mash. Mix other ingredients with squash and pour into uncooked pie shells. Bake at 350 to 400 degrees for 30 minutes. Makes 2 pies.

Beverly Farrar

SWEET POTATO PIE

2 cups cooked mashed sweet potatoes	2 eggs
1/2 cup sweet milk	1/2 stick butter or margarine
3/4 cups sugar or to taste	1 tsp. vanilla

Blend cooked potatoes with mixer. Add butter, eggs, milk, sugar and vanilla. Bake in pie shell for 1 hour at 350 degrees or until firm.

Joann Heavener

PIES

SWEET POTATO PIE

Makes 4 pies.

- | | | | |
|---|------------------------------|---|---------------|
| 4 | large sweet potatoes, cooked | 2 | sticks butter |
| 8 | oz. cream cheese | 4 | tsp. vanilla |
| 6 | eggs | 4 | pie shells |
| 3 | cups sugar | | |

Add cream cheese and butter to potatoes while they are hot, beat well. Add eggs one at a time. Add sugar and vanilla, mix well. Pour into unbaked pie shells. Bake at 300-325 degrees for 30-35 minutes.

Sherry Foy

PINTO BEAN PIE

- | | | | |
|---|--------------------|---|--------------------------|
| 2 | cups sugar | 1 | cup coconut |
| 1 | cup chopped pecans | 1 | cup cooked pinto beans, |
| 4 | eggs | | mashed |
| 1 | Tbsp. vanilla | 2 | sticks margarine, melted |
| 1 | tsp. salt | | |

Mix together and pour into 3 pie shells. Bake at 350 degrees for 1 hour.

Carolyn Hooper

CHESS PIE

- | | | | |
|---|-----------------|-----|---------------------------|
| 1 | cup white syrup | 1/2 | cup sugar |
| 1 | tsp. vanilla | 3 | Tbsp. butter or margarine |
| 3 | eggs | | |

Mix sugar, butter and eggs with mixer; add syrup and mix again. Add vanilla. Cook at 350 degrees for 1 hour.

Myrtle Brown

PECAN PIE

- | | | | |
|---|-----------------------|-----|--------------|
| 2 | unbaked pie shells | 1 | cup sugar |
| 1 | cup Karo waffle syrup | 1/2 | stick butter |
| 3 | eggs | 1 | cup pecans |

Beat eggs, set aside. Melt butter and mix in sugar. Add butter/sugar mixture to eggs. Stir in waffle syrup and nuts. Pour mixture evenly in both shells. Bake at 350 degrees for 45 minutes.

Julia Henderson

PIES

PECAN PIE

- | | | | |
|---|-----------------------|---|-------------|
| 1 | box light brown sugar | 5 | eggs beaten |
| 1 | stick margarine | | |

Bake 2 Pet Ritz pie shells about 7 minutes in 350 oven. Mix above ingredients well, put 1 cup pecans in each pie shell, pour in mixture, cook for 40 minutes at 350. Makes two pies.

Anna Stuart

PECAN PIE

- | | | | |
|-----|---------------------|-----|-------------------|
| 3 | eggs | 1 | tsp. vanilla |
| 1/2 | cup sugar | 1/4 | cup melted butter |
| 1 | cup dark corn syrup | 1 | cup pecan meats |
| 1/4 | tsp. salt | | Unbaked pie shell |

Mix eggs, sugar, syrup, salt, vanilla and fat. Spread nuts in bottom of shell, pour in filling. Bake at 300 degrees for 40-50 minutes.

Delene Russell

PECAN PIE

Number of servings: 6

- | | | | |
|-----|------------------------------|---|-------------------------|
| 3 | eggs-beaten | 1 | tsp. vanilla |
| 1 | cup packed light brown sugar | 2 | Tbsp. margarine, melted |
| 1/2 | cup light corn syrup | 1 | cup pecans |

Mix all ingredients and pour into an 8 inch pie shell. Bake at 375 degrees for 15 minutes. Reduce to 350 degrees for remaining 35-40 minutes.

Luvina Glover

PECAN PIE

- | | | | |
|-------|------------------------|---|-----------------|
| 1 | box light brown sugar | 4 | eggs |
| 1 | stick melted margarine | 2 | Tbsp. corn meal |
| 2 | Tbsp. water | 1 | Tbsp. vanilla |
| Pinch | salt | 2 | cups pecans |
| 2 | unbaked pie shells | | |

Beat eggs until fluffy; add all other ingredients and blend. Pour into unbaked pie shells and bake in 325 degree oven about 45 minutes or until slightly brown and slightly firm.

Angeline Tate

PIES

GOLDEN PECAN TASSIES

Crust:

1 stick margarine 1 cup flour

1 (3 oz.) pkg. cream cheese

Soften cheese and margarine. Add flour. Mix well, and form into balls. Press into greased, small muffin tins.

Filling:

1 cup chopped pecans Dash salt

1 egg (beaten) 1/2 tsp. vanilla

1 Tbsp. butter 3/4 cup brown sugar

Mix well and fill cups. Bake 25 minutes at 350 degrees. Makes 24 tassies.

Beverly Farrar

GERMAN SWEET CHOCOLATE PIE

1 pkg. (4 oz.) Baker's 2 eggs

German's sweet chocolate 1 tsp. vanilla

1/4 cup butter 1 unbaked 9" pie shell,

1 2/3 cups evaporated milk highly fluted

1 1/2 cups sugar 1 1/3 cups Baker's Angel Flake

3 Tbsp. cornstarch coconut

1/8 tsp. salt 1/2 cup chopped pecans

Melt chocolate with butter over low heat, stirring until blended. Remove from heat, gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts, sprinkle over filling. Bake at 375 degrees for 45 to 50 minutes or until puffed and brown. (Filling will be soft, but will set while cooling.) Cool at least 4 hours before cutting.

NOTE: If top browns too quickly, cover loosely with foil last 10 minutes of baking.

Brenda Crenshaw

PIES

CHOCOLATE DESSERT

Crust:

1 1/2 cups flour	1 1/2 cups English Walnuts,
1 1/2 sticks butter	chopped

Mix together and pat into bottom of 9x13 inch pan. Bake at 300 degrees for 30 minutes. Cool completely.

Filling:

8 oz. cream cheese	1 cup powdered sugar
1 cup Cool Whip	

Beat together and spread on crust.

2 boxes instant chocolate	1 3/4 cup milk for each box of
pudding mix	pudding mix

Mix and spread over cheese mixture. Top with Cool Whip. Chill.

Kay Hall

FUDGE CHOCOLATE PIE (NO CRUST)

1/2 cup margarine	3/4 cup sugar
1/3 cup cocoa	1/4 cup flour
2 eggs	1 tsp. vanilla

In saucepan, melt margarine, add sugar, cocoa and flour. Remove from heat and beat in eggs one at a time; add vanilla. Pour into well greased 9 in. pie pan and bake at 350 degrees for 15 to 20 min. Center may be soft but not runny. Cool 5-10 minutes and serve with Cool Whip or ice cream.

Carolyn Hooper

CHOCOLATE CHESS PIE

Mix:

1 1/2 cups sugar	3 Tbsp. cocoa
------------------	---------------

Add:

1/2 stick melted butter	1 tsp. vanilla
1 sm. can carnation milk	2 eggs
(3/4 cup)	

Mix and pour into pie shell. Bake at 325 degrees for 45 minutes. May be served with Cool Whip.

Donna Stuart

CHOCOLATE CREAM DELIGHT

Bake at 300 degrees for 15 minutes. Cool.

Mix together and spread over crust.

Sprinkle with pecans.

Lois Powers

3 1/2 cups sugar

Chocolate Pie:

Cook till thick. Pour in a baked pie shell. Top with whipped cream.

Barbara Foy

2 cups milk 2 pie shells, baked

In saucepan mix cocoa, sugar, and cornstarch add milk. Cook over medium heat. Add water, egg yolk and margarine. Cook till thick, stirring constantly. Add vanilla. Pour into baked pie shell. Make meringue and brown.

Louise Womble

PIES

MILLION DOLLAR PIE

- | | | | |
|---|------------------------------|---|---------------------------|
| 1 | can condensed milk (chilled) | 1 | cup chopped nuts (pecans) |
| 9 | oz. Cool Whip | 1 | cup cherries (chopped) |
| 1 | sm. can Bakers coconut | | |

Whip milk until thick, add Cool Whip, stir in rest of the ingredients and pour into pie shells (graham cracker). This recipe makes 2 pies.

NOTE: You can also use crushed pineapple (drained).

Joann Heavener

COOKIE CRUST PIE

Put fruit in bottom of pan. Add 1 cup sugar, and mix 3 Tbsp. flour with the sugar. Pour over fruit. Dot with butter and cover with uncooked sugar cookies. Bake at 350 degrees.

Barbara Foy

CRUSTLESS COCONUT PIE

- | | | | |
|-------|------------------------|-----|--------------------|
| 2 | cups whole milk | 1/2 | cup flour (plain) |
| 1 1/2 | cups sugar | 1 | Tbsp. vanilla |
| 4 | eggs | 1/2 | tsp. baking powder |
| 1 | stick melted margarine | | |

Spray 2 pie plates with Pam. Blend all ingredients in blender until well mixed. Lastly, add 1 cup coconut (1/2 cup per pie). Bake at 425 degrees 20-25 minutes.

Johnnie Beaver
Louise Womble

EASY COCONUT PIE

- | | | | |
|-----|-----------------|-----|--------------------------|
| 2 | cups milk | 1/2 | cup butter or margarine, |
| 3/4 | cup sugar | | melted |
| 1/2 | cup biscuit mix | 1/2 | tsp. vanilla |
| 4 | eggs | 1 | cup coconut |

Combine all but coconut in electric blender. Process 3 minutes. Pour into 9 inch pie plate. Let stand 5 minutes. Sprinkle coconut over pie. Bake in 350 degree oven for 40 minutes. This makes its own crust.

Delene Russell

PIES

COCONUT PIE

- | | | | |
|-----|--------------------------|---|--------------------------------------|
| 1 | cup sugar | 1 | Tbsp. vanilla flavoring |
| 1 | large can milk | 1 | Tbsp. lemon flavoring |
| 3 | eggs | 1 | can coconut or 1 pkg. frozen coconut |
| 3/4 | stick margarine (melted) | | |

Stir all ingredients together and pour into two unbaked pie shells. Bake at 350 degrees for 45 minutes.

Bill Hill

COCONUT PIE

- | | | | |
|----------------------|------------|---|--------------|
| 1 | cup sugar | 1 | stick butter |
| Cream above and add: | | | |
| 3 | eggs | 2 | cups coconut |
| 1 | cup milk | 1 | tsp. vanilla |
| 3 | tsp. flour | | |

Mix and pour into two 9" pie shells. Bake for 5 minutes at 400 degrees. Turn oven down to 300 degrees and bake for 25-30 minutes more or until very lightly browned.

Sue Farr

CRUSTLESS COCONUT PIE

- | | | | |
|---|-----------------|-----|-----------------------|
| 1 | cup sugar | 1/2 | cup self-rising flour |
| 1 | stick margarine | 2 | cups coconut |
| 2 | cups milk | | |

Mix all ingredients and bake at 350 degrees for 45 minutes. Makes 2 pies.

Myrtle Brown

FRENCH COCONUT PIE

- | | | | |
|---|-----------------------------|-------|--------------------|
| 1 | stick margarine, melted | 3 | whole eggs, beaten |
| 1 | Tbsp. Vinegar | 1 1/2 | cups sugar |
| 1 | sm. can angel flake coconut | 1 | tsp. vanilla |

Melt margarine and let cool. Add sugar and beaten eggs, mixing well. Add coconut, vinegar and vanilla, mix well. Pour into unbaked pie shell and bake at 350 degrees for 45 to 50 minutes. Can get 2 pies out of this if using frozen pie crust. I like it thick so I only make one pie.

Judy Craig

PIES

OLD-FASHIONED COCONUT CUSTARD

- | | | | |
|-----|-----------------------|-----|-------------------------|
| 2 | pie shells | 3/4 | cup buttermilk |
| 5 | eggs | 7 | oz. Angel Flake coconut |
| 2 | cups sugar | 1 | tsp. vanilla extract |
| 1/2 | cup margarine, melted | 1 | tsp. almond extract |

Prepare pie shells for baking. Place in 350 degree oven and cook until very light brown. Combine all ingredients in large bowl and mix well. Pour into pie shells and bake at 350 degrees for 30 minutes. Makes two pies.

Suzi Bridges

CAROLINA PEANUT BUTTER PIE

- | | | | |
|-----|------------------------|---|--------------------------|
| 1 | baked 9-inch pie shell | 1 | pkg. vanilla pudding mix |
| 1 | cup powdered sugar | | Whipped topping |
| 1/2 | cup peanut butter | | |

Cream together powdered sugar and peanut butter. Mixture will be stiff. Add to pie shell. Prepare pudding according to package directions and pour over peanut butter mixture. Top with whipped topping. Sprinkle peanuts over top (opt.). Chill until set.

Beverly Farrar

ORANGE-PECAN PIE

- | | | | |
|-----|----------------------|-----|--------------------------|
| 3 | eggs | 1/2 | cup sugar |
| 1 | cup dark corn syrup | 1 | Tbsp. graded orange rind |
| 1/3 | cup orange juice | 1 | Tbsp. plain flour |
| 1/4 | tsp. salt | 1 | cup chopped pecans |
| 1 | unbaked 9" pie crust | | |

Combine eggs, sugar, syrup, orange rind, orange juice, flour and salt; beat at medium speed with electric mixer until well blended. Stir in chopped pecans. Pour into pie crust; arranging pecan halves on top. Bake at 350 degrees for 55-60 minutes.

Suzi Bridges

PIES

HAWAIIAN PIE

- | | | | |
|-------|---------------------|-----|-----------------------------|
| 2 | baked pie shells | 1 | can crushed pineapple (lg.) |
| 4 | bananas | 1/2 | cup sugar |
| 1 | can coconut (lg.) | 3 | Tbsp. cornstarch |
| 1 1/2 | cups chopped pecans | 2 | ctn. whipping cream |
| 1/4 | cup sugar | | |

Into cool pie shells put a layer of bananas, a layer of coconut, and a layer of chopped pecans. Combine sugar, pineapple, cornstarch in a saucepan and cook until thick. Let cool and pour over pie. Mix whipping cream with 1/4 cup of sugar and beat until stiff. Spread over cool pie. Chill.

Beverly Farrar

BUTTERMILK PIE

- | | | | |
|-------|-------------------------|-----|-------------------|
| 2/3 | stick margarine, melted | 2/3 | cup buttermilk |
| 2 | eggs, beaten | 2/3 | tsp. vanilla |
| 2 | Tbsp. flour | 9" | pie shell unbaked |
| 1 1/3 | cups sugar | | |

Mix sugar and flour until well-blended. Beat eggs, add dry ingredients and butter. Add milk and vanilla. Pour into pie shell. Bake at 375 degrees until it begins to brown, then reduce heat to 300 or 325. Bake an additional 45 to 60 minutes.

Janice Haynes

STRAWBERRY PIE

- | | | | |
|---|-----------------------|---|--------------------------|
| 1 | cup strawberries with | 1 | cup sugar |
| | water to fill spaces | 4 | Tbsp. cornstarch |
| 2 | Tbsp. lemon juice | 2 | cups sliced strawberries |

Combine first 4 ingredients in a saucepan. Crust berries and cook over medium heat until very thick. Remove from heat and cool. Fold in sliced strawberries and pour into a baked pie shell. Chill. Top with Cool Whip before serving. Crust may be spread with a thin layer of cream cheese before adding filling to keep it crisper. Frozen berries may be used if drained well.

Jean Sosebee

PIES

NO CRUST EGG CUSTARD

- | | | | |
|---|--------------|---|--------------------------|
| 3 | Tbsp. flour | 3 | eggs |
| 1 | cup sugar | 2 | Tbsp. butter (melted) |
| 1 | tsp. vanilla | 1 | tall can evaporated milk |

Grease and flour a 9" glass pie plate. Pour mixture into the pie plate and bake at 325 degrees for 30 to 40 minutes. This mixture makes its own crust as it bakes.

Joann Heavener

EGG CUSTARD

- | | | | |
|---|--------------------|---|----------------------|
| 2 | eggs | 1 | tsp. vanilla |
| 1 | cup sugar | 1 | tsp. lemon flavoring |
| 1 | large can Pet milk | 2 | Tbsp. flour |

1/2 stick butter-room temperature

Mix all ingredients and pour into 2 unbaked pie shells and bake at 450 degrees for 10 minutes. Turn oven back to 300 degrees for 25 minutes or until done.

Sue Farr

EGG CUSTARD

- | | | | |
|---|--------------|-------|-----------------|
| 4 | eggs | 3/4 | cup sugar |
| 1 | Tbsp. flour | 2 1/2 | cups sweet milk |
| 1 | tsp. vanilla | | |

Beat eggs well and add other ingredients. Pour into unbaked deep dish pie shell. Bake at 450 degrees for 10-15 minutes and then reduce heat to 375 degrees and bake until custard is set, about 30 to 40 minutes. Do not overcook.

Angeline Tate

EGG CUSTARD PIE (Blender)

Put in blender:

- | | | | |
|---|-------------|-------|--------------------------|
| 2 | cups milk | 1 1/2 | tsp. vanilla |
| 1 | cup sugar | | Dash salt |
| 2 | Tbsp. flour | 2 | eggs (nutmeg if desired) |

Pour in unbaked pie shell. Bake 50 minutes at 400 degrees. Test by touching pie about 1 inch from side with knife. Pie is done if knife is clean.

Barbara Foy

PIES

SUMMER BANANA PUDDING

Small bag or box vanilla wafers, crushed. Melt one stick butter or margarine, add to wafer crumbs until moist.

Mix one large box of INSTANT vanilla pudding according to box directions.

To this add one carton of whipped topping.

To this add several (3) or more bananas, very thinly sliced.

Spread this mixture in oblong pan. Over this spread the vanilla crumbs.

Place in refrigerator until ready to eat.

Very light and fluffy--Makes a big dessert!

Jean Sosebee

BANANA PUDDING

- | | | | |
|---|-------------------------------------|--------|------------------------|
| 3 | small boxes instant vanilla pudding | 1 | lg. box vanilla wafers |
| | | 1 | (9 oz.) Cool Whip |
| 1 | (8 oz.) sour cream | 3 to 4 | large bananas |
| 5 | cups milk | | |

Mix pudding and milk together, add sour cream and half of Cool Whip. Line dish with wafers. Top with 1 layer of bananas and half of pudding mix. Repeat layers, top with remaining Cool Whip. Makes 10-12 servings.

Betty Welch

GRAHAM CRACKER PUDDING

2 pkgs. French vanilla instant pudding (mix as directed on box)

1 (12 oz.) Cool Whip, mix with vanilla pudding

1 large box graham crackers

Layer crackers and mixture until all crackers are used ending with pudding mixture on top.

Mix and dribble on top of pudding mixture:

- | | | | |
|---|--------------------|--------|---------------------|
| 1 | box powdered sugar | 1/2 | stick melted butter |
| 4 | Tbsp. cocoa | 4 or 5 | Tbsp. milk |
| 1 | tsp. vanilla | | |

Donna Stuart

PIES

GRAHAM CRACKER DESSERT

1 1/2 sticks margarine

1 cup sugar

1 egg

1 1/2 cups milk

Mix all ingredients together in deep saucepan. Bring to boil stirring constantly. Boil 2 minutes. Set aside. Line a large cookie sheet with whole graham crackers, row after row. Now, add following to mixture in saucepan.

1 cup coconut

1 cup chopped pecans

1 1/2 cups fine graham cracker
crumbs

Stir until blended, pour over crackers on cookie sheet. Top with another layer of crackers. Press lightly as you go.

ICING

1/2 stick margarine, softened

2 Tbsp. wine, rum or brandy

1/2 box powdered sugar

flavoring or light cream if
you prefer.

Beat until smooth and ice the top. Cover with foil and place in refrigerator for 24 hours.

Betty Welch

LUSH

1 1/2 sticks margarine

1/2 cup chopped pecans

1 1/2 cups plain flour

Mix well and put in bottom of 9x12 dish or pan. Bake at 350 degrees for 15 minutes.

1 cup powdered sugar

9 oz. Cool Whip

8 oz. cream cheese

Beat these 3 items and pour on cooled crust.

Mix 6 oz. instant chocolate pudding with 4 cups of milk. Put into refrigerator until thick. (You can mix this before doing the first layer.)

Pour over first layer, top with 9 oz. Cool Whip. Refrigerate at least 8-12 hours before serving.

Rickey Austin

PIES

CHERRY YUM YUM

2 1/2 cups graham cracker crumbs	1 1/2 cups sugar
1 1/2 sticks margarine (melted)	1 lg. pkg. cream cheese
1 box Dream Whip (fix as directed on box)	2 cans cherry pie filling

Combine cracker crumbs with 1/2 cup sugar and 1/2 cup margarine. Mix well. Blend cream cheese, 1 cup sugar and Dream Whip. Spread half cracker crumbs in oblong dish. Add half of mixture, and spread pie filling (both cans) on top of mixture. Add remaining cheese mixture and top with remaining crumbs. Refrigerate.

Peggy Readett

CUP OF THIS, CUP OF THAT PIE

1 stick margarine	1 cup flour (self-rising)
1 cup sugar	1 to 2 cups of fruit
1 cup milk	

Melt margarine in 8" square pan. Mix dry ingredients. Add milk. Pour mixture into hot melted margarine. Add fruit on top. Bake 375 degrees 30-45 minutes or until brown. Crust will rise to the top.

Lisa Farrar

FRUIT COBBLER

1/2 cup sugar	1/2 cup self-rising flour
1/2 cup milk	1 stick butter

Use any type of fruit (except peaches, cherries). Melt 1 stick butter in pan, add fruit. Mix well sugar, flour and milk. Pour mixture over fruit. Bake at 350 degrees for 45 minutes to 1 hour.

Donna Stuart

Cakes

Love one another; as I have loved you.

John 13:34

CAKES

CHOCOLATE CHEESE CAKE

2 sticks margarine 1 cup nuts
1 1/2 cups flour

Melt margarine in 9x13 pan. Mix chopped nuts and flour into the margarine. Bake at 375 degrees until light brown. DO NOT OVERBAKE.

8 oz. cream cheese 1 cup powdered sugar
1 1/2 cups Cool Whip

Cream together and spread over crust.

1 lg. and 1 sm. box instant chocolate pudding

4 cups milk

Beat well and spread over above cream mixture. Cover with Cool Whip and refrigerate.

Deanne Honeycutt

FRESH BLUEBERRY CHEESECAKE

2 lbs. cream cheese: 1/2 cup heavy cream
room temperature 1 tsp. vanilla extract
1 1/2 cups granulated sugar 1 pt. fresh or frozen blueberries
4 large eggs

Preheat oven to 300 degrees. In bowl beat cream cheese and sugar with electric mixer until smooth. Gently fold in 1 1/2 cups blueberries with spatula. Pour into cookie crust*. Tap gently on countertop to burst air bubbles. Put pan in larger pan and fill the larger pan 3/4" deep with water. Bake for 2 to 2 hrs. and 15 minutes or until, when pan is tilted, the batter still moves, but no soupy puddle in the center. Remove from oven and place cake pan on wire rack; cool to room temperature. Remove sides of pan. Cover and chill several hours or up to one week. Garnish with remaining blueberries.

*COOKIE CRUST

Reduce 2 cups vanilla wafers into crumbs in blender. Melt 4 Tbsp. unsalted butter, stir in crumbs, 3 Tbsp. sugar and 1 tsp. fresh grated lemon rind. Press crumb mixture firmly on bottom of a greased 9" spring form pan. Place pan on 14" strip of foil. Fold foil up sides of pan to make waterproof jacket about 2" up side of pan. Bake 15 to 18 minutes at 300 degrees until lightly colored. Cool to room temperature. Serves 12.

Donna Stuart

CAKES

PINEAPPLE DUMP CAKE

- | | | | |
|---|-------------------------------|-----|--------------------------|
| 1 | box yellow cake mix | 1/2 | cup cherries cut in half |
| 1 | (1 lb.) can crushed pineapple | 2 | sticks margarine |
| 1 | (7 oz.) can coconut | | |
1. Pour pineapple and juice in bottom of greased pan.
 2. Then sprinkle coconut over pineapple--next add cherries.
 3. Sprinkle dry cake mix over this.
 4. Melt 2 sticks margarine and pour over top.
 5. Bake at 350 degrees for 35 minutes or until done.

Jean Sosebee

APPLE CAKE

- | | | | |
|-------|--------------------------------|---|-----------------------------------|
| 2 | cups sugar | 3 | cups plain flour |
| 1 | cup Mazola oil | 1 | tsp. baking soda |
| 3 | eggs | 1 | tsp. baking powder |
| 1 1/2 | tsp. vanilla | 1 | tsp. salt |
| 3 | cups chopped apples | 3 | Tbsp. water |
| 1 | can (3 1/3 oz.) Bakers coconut | 1 | can (3 oz.) chopped black walnuts |

Cream sugar, oil, eggs, and vanilla. Add flour, soda, baking powder, salt and water. Mix and add apples, coconut and nuts. Pour in greased and floured tube pan. Bake at 350 degrees for 1 hour and 10 minutes.

Angeline Tate

RAW APPLE CAKE

- | | | | |
|-------|------------------|-----|------------------------|
| 3 | eggs, beaten | 3 | cups raw apples, diced |
| 3 | cups plain flour | 2 | cups sugar |
| 1 1/2 | cups oil | 1 | tsp. soda |
| 1 | tsp. salt | 1/2 | cup chopped pecans |
| 1 | tsp. cinnamon | 1/2 | cup walnuts |
| 1 | tsp. vanilla | | |

Empty into bowl and mix thoroughly, bake in 11x14 pan at 350 degrees for 45 minutes.

ICING

- | | | | |
|-----|-----------------|-----|------------------|
| 1 | cup brown sugar | 1/2 | cup buttermilk |
| 1/2 | stick margarine | 1/2 | tsp. vanilla |
| 1/2 | tsp. soda | 1 | Tbsp. white Karo |

Mix in pot; cook until forms soft ball. Pour over cake.

Lois Powers

CAKES

APPLE PECAN CAKE

- | | | | |
|---|--------------|-------|-------------------------|
| 3 | eggs | 3 | cups plain flour |
| 2 | cups sugar | 1 1/2 | cups Wesson oil |
| 1 | tsp. salt | 3 | cups chopped raw apples |
| 1 | tsp. soda | 1 | cup pecans, chopped |
| 2 | tsp. vanilla | | |

Beat eggs, sugar and oil. Add any ingredients and vanilla. Fold in apples and nuts. Bake in long pan 9x13 about 45 minutes at 325 degrees.

ICING

- | | | | |
|---|-----------------|-----|----------|
| 1 | stick margarine | 1/4 | cup milk |
| 1 | cup brown sugar | | |

Bring to a boil and then cook for 3 minutes over low heat. Pour over cool cake.

Angeline Tate

LEMON CAKE SQUARES

- | | | | |
|-------|-------------------|-------|--------------------|
| 6 | Tbsp. margarine | 1 1/2 | tsp. baking powder |
| 1 | cup sugar | 1/4 | tsp. salt |
| 2 | eggs, beaten | 1/2 | cup milk |
| 1 1/2 | cups sifted flour | | |

Cream margarine and sugar, beat in eggs, flour, baking powder, salt and milk. Pour into greased and floured 8" square pan. Bake at 350 degrees for 25 minutes. Then mix together 2/3 cup sugar with the juice of 1 lemon. When cake has baked 25 minutes spoon this mixture carefully over the top. Return to oven and bake 5 minutes longer. Cut while warm.

Angeline Tate

CAKES

FRESH COCONUT CAKE

Filling:

- 18 oz. fresh frozen coconut 1 (8 oz.) sour cream
2 cups sugar

Mix and refrigerate for at least 2 days before frosting cake.

Cake:

- 1 pkg. Duncan Hines Deluxe II 1/2 cup & 1 Tbsp. crisco oil
yellow cake mix 1 cup water
1 pkg. French vanilla instant 4 eggs
pudding mix

Blend and mix 2 minutes at medium speed. Cook in 2 greased and floured 9 in. pans at 325 degrees for approximately 25 to 30 minutes. When cool split layers with thread and then frost. Cake should set overnight.

Angeline Tate

FRESH COCONUT SHEET CAKE

- 1 pkg. yellow cake mix with 1 (6 oz.) pkg. frozen coconut
pudding plus 1 tsp. vanilla

Mix together and bake in a 9x13 pan by cake directions. When cake is done immediately prick full of holes with round toothpick, and cover evenly with the following: This can be prepared while cake is baking.

- 2 cups sweet milk 1 tsp. vanilla
1/2 cup sugar

Heat - do not boil and pour over cake. Set aside. Cool completely. Then cover with:

Topping:

- 1 lg. carton whipped topping 1 (6 oz.) pkg. frozen coconut
spread over cake sprinkled over topping

Refrigerate. Freezes well also.

Barbara Foy

CAKES

COCONUT CAKE

1 box white cake mix

Bake according to directions. (Slice layers.)

ICING

2 cups sugar

2 (6 oz.) packs frozen coconut

16 oz. Cool Whip

1 (16 oz.) carton sour cream

Mix all ingredients together, reserving 1/2 carton Cool Whip. Spread between sliced layers. Use reserved Cool Whip to ice the cake. Let set over night.

Gail Smith

MISS LUCY'S COCONUT CAKE

1 cup butter

1/2 tsp. salt

2 cups sugar

1 tsp. vanilla

3 cups all-purpose flour

1/2 cup buttermilk

4 eggs

1 cup water

3 tsp. baking powder (scant)

Cream butter and sugar; add eggs one at a time beating well after each addition. Sift together dry ingredients and add alternately with milk and water which have been mixed. Add vanilla, blend well. Turn into 3 greased, paper-lined cake pans. Bake 375 degrees 20 minutes. Don't overcook. Remove and let stand few minutes, then turn on racks to cool slightly before putting together.

Betty Welch

FILLING FOR COCONUT CAKE

Large fresh coconut, grated

2 Tbsp. cornstarch

(reserve milk from coconut)

1 cup coconut milk (add sweet

2 cups sugar

milk to make 1 cup)

Reserve 3/4 cup coconut. Mix remaining coconut with other ingredients, place over medium heat and cook, stirring until thickened. Cool slightly. Spread between layers, sprinkling a bit of grated coconut on top of filling on each layer. Spread over top and sides of cake. Sprinkle rest of coconut on top of cake.

Betty Welch

CAKES

ORANGE COCONUT CAKE

- | | | | |
|---|--------------------------|-----|----------------|
| 1 | box orange cake mix | 1/3 | cup Wesson oil |
| 1 | box orange jello (small) | 3 | eggs |
| 1 | 1/4 cups water | | |

Mix as directed on cake box. Bake in 8 or 9 inch pans. Split layers in half when cool.

FILLING

- | | | | |
|---|--------------------------|----|-------------------------|
| 1 | ctn. sour cream (16 oz.) | 1 | orange (juice and pulp) |
| 2 | cups sugar | 18 | ozs. frozen coconut |

Mix filling together and reserve 1 cup. Put filling between layers, with raw side up.

ICING:

- | | | | |
|---|-------------|---|--------------------------|
| 1 | cup filling | 1 | (9 oz.) carton Cool Whip |
|---|-------------|---|--------------------------|

Mix filling with cool whip and put on sides and top of cake. Put cake in a closed container and refrigerate for 24 hours.

Beverly Farrar

PINA COLADA COCONUT CAKE

- | | | | |
|---|--|-----|---|
| 1 | can Lopex brand Pina Colada mix (cream of coconut) | 1 | can fresh grated coconut (can use packaged) |
| 1 | can sweetened condensed milk | 1 | cup nuts, chopped (opt.) |
| | | 1/4 | cup confectioners sugar |

Bake your favorite white cake or white cake mix. Can be baked in 9x13 inch pan or layers. Remove cake from oven and punch holes throughout hot cake. Pour milk over hot cake, and sprinkle sugar (optional). Spread Pina Colada mix over cake; sprinkle with coconut and nuts.

Barbara Foy

CAKES

ORANGE SLICE CAKE

3 1/2 cups sifted flour	1/2 tsp. salt
1 lb. orange slice candy	2 cups chopped walnuts
1 (8 oz.) pkg. dates, chopped	1 can (3 1/4 oz.) coconut
1 cup butter or margarine	2 cups sugar
4 eggs	1 tsp. soda
1/2 cup buttermilk	

Combine candy (cut), walnuts, dates and coconut, add 1/2 cup flour mixture and mix well. Beat butter or margarine, sugar and eggs (one at a time) together. Combine soda and buttermilk; add alternately with flour mixture. Blend well after each addition. Add candy mixture; mix and turn into large tube pan which has been greased and floured. Bake at 300 degrees for 1 hour and 45 minutes.

ICING

1 cup orange juice	2 cups sifted confectioners sugar
--------------------	-----------------------------------

Mix sugar and juice well, pour over hot cake. Cool then let stand in refrigerator overnight before removing from pan.

Betty Welch

MANDARIN ORANGE CAKE

Yellow cake mix	11 oz. can mandarin oranges and juice
4 eggs	
1/2 cup crisco oil	

Mix together just until smooth. Bake in 3 pans (8 or 9 inch pans) for 20 minutes at 325 degrees. Cool in pans about 5 minutes. Remove from pans. When cool frost with frosting.

FROSTING FOR MANDARIN ORANGE CAKE

1 pkg. vanilla instant pudding (small size) mix with 16 ounce size crushed pineapple with juice. Fold in 8 or 9 ounce size cool whip. Mix together. Put between layers, sides and top.

Peggy Pickelsimer
Virginia Johnson

CAKES

HUMMINGBIRD CAKE

- | | | | |
|-------|------------------------|-------|-------------------------------|
| 3 | cups self-rising flour | 3 | eggs |
| 2 | cups sugar | 1 1/2 | tsp. vanilla |
| 1 | tsp. salt | 1 | (8 oz.) can crushed pineapple |
| 1 | tsp. cinnamon | 2 | cups chopped bananas |
| 1 1/2 | cups vegetable oil | 2 | cups chopped nuts |

Mix dry ingredients together in bowl. Add other ingredients and stir until mixed. Do not beat. Pour into greased tube pan - bake at 350 degrees for 1 1/4 hours. Cool in pan.

Frosting:

- | | | | |
|---|---------------------------|---|-------------------------|
| 1 | (8 oz.) pkg. cream cheese | 1 | tsp. vanilla |
| 1 | stick margarine | 1 | box confectioners sugar |

Have margarine and cream cheese at room temperature. Mix all ingredients and beat until smooth. Spread on cake.

Janice Haynes

HUMMINGBIRD CAKE

- | | | | |
|-------|--------------------|-------|---|
| 3 | cups plain flour | 3 | eggs |
| 2 | cups sugar | 1 1/2 | tsp. vanilla |
| 1 | tsp. soda | 1 | (8 oz.) can crushed pineapple (not drained) |
| 1 | tsp. salt | 2 | cups chopped bananas |
| 1 | tsp. cinnamon | 2 | cups chopped nuts |
| 1 1/2 | cups vegetable oil | | |

Sift dry ingredients together into large bowl. Add other ingredients and stir until mixed. DO NOT BEAT. Pour into greased and floured 10" tube pan. Bake at 350 degrees for 1 hour and 10 minutes. Cool in pan.

Frosting:

- | | | | |
|---|----------------------|---|--------------------|
| 1 | (8 oz.) cream cheese | 1 | tsp. vanilla |
| 1 | stick butter | 1 | box powdered sugar |

Have butter and cheese at room temperature. Mix all ingredients together and beat until smooth. Spread over cake. Cake is also good frosted with caramel icing.

Angeline Tate
Beverly Farrar

CAKES

PUNCH BOWL CAKE

- | | | | |
|---|---|-------|--|
| 2 | yellow cake layers | 1 | lg. can fruit cocktail, drained |
| 2 | sm. pkg. (4 oz.) instant
vanilla pudding | 1 | lg. can pineapple, crushed,
drained |
| 1 | lg. can cherry pie filling | 2 | (8 oz.) Cool Whip |
| 2 | pkg. frozen coconut | 1 1/2 | cup nuts, chopped |

Make cake layers and cool immediately. Place in refrigerator to set. Place in refrigerator to set. Place 1 layer in bottom of 6 qt. punch bowl. Add 1/2 of all ingredients in following order:

 Pudding

 Cherry filling

 Fruit cocktail

 Pineapple

 Nuts, coconut

 Cool Whip.

Place second layer and continue with remaining ingredients in same order. Garnish with cherries or nuts. (When serving, dip down side to get some of all the ingredients.

Eula Smalley

CARROT CAKE

- | | | | |
|-------|------------------------------|-----|--------------------------------|
| 2 | cups sugar | 2 | eggs (beaten) |
| 3 | cups flour (sifted) | 1 | cup chopped nuts |
| 1 | tsp. soda | 1 | cup crushed pineapple, drained |
| 1/2 | tsp. salt | 1 | tsp. vanilla extract |
| 1 | tsp. cinnamon | 1 | tsp. lemon extract |
| 2 | cups coarsely grated carrots | 1/2 | tsp. almond extract |
| 1 1/3 | cups vegetable oil | | |

Combine dry ingredients in large mixing bowl. Add carrots, salad oil and eggs. Beat until well mixed. Add other ingredients and stir. Put batter into two large or three small loaf pans or two 9 inch layer pans. Make sure pans have been greased and floured. Bake at 350 degrees for 1 hour.

Suzi Bridges

CAKES

CARROT CAKE

2	cups granulated sugar	1	cup walnuts or pecans
3	cups flour (sifted)	2	cups grated carrots
3	tsp. baking powder	4	eggs
1	tsp. salt	1 1/4	cup cooking oil
2	tsp. cinnamon		

Preheat oven to 350 degrees. Sift sugar, flour, baking powder, salt and cinnamon into mixing bowl. Add eggs and cooking oil. Mix well. Add carrots and mix well, then add nuts. Place mixture in a greased and floured tube pan. Bake for 1 hour or until toothpick, placed in center of cake remains dry. Cool and ice with recipe below.

ICING

1	box confectioners sugar	3	oz. pkg. cream cheese
	Milk (as needed)	1	tsp. vanilla

Place cream cheese, vanilla and small amount of milk in bowl, mix well. Add sugar and mix, using milk as needed until desired consistency.

Judy Parnell

FRESH BANANA CAKE

1/2	cup butter or shortening	1 1/2	cup sugar
1	cup mashed bananas	2	eggs
2	cups all-purpose flour	1	tsp. vanilla
1	tsp. baking powder	1/2	tsp. salt
1/2	cup sour cream		

Preheat oven to 350 degrees. Grease and flour 9" square cake pan. Cream butter or shortening, slowly add sugar and beat until light. Add bananas, eggs and vanilla and beat well. Sift together flour, baking soda and salt; add to first mixture and blend. Slowly add sour cream and beat until well blended. Spread in the pan and bake for 45 minutes or until toothpick inserted comes out clean. Cool in pan for 5 minutes, then turn out onto rack. Frost with Portsmouth frosting.

PORTSMOUTH FROSTING

4	Tbsp. melted butter	1/4	cup Half and Half
1	tsp. vanilla	3	cups confectioners sugar

Mix butter, cream and vanilla in a bowl. Slowly beat in sugar until thick and creamy. Spread on cake.

Suzi Bridges

CAKES

BANANA-PINEAPPLE CAKE

3	cups flour	3	eggs, slightly beaten
2	cups sugar	1 1/2	cups oil
1	tsp. salt	1	tsp. vanilla
2	tsp. soda	2	cups mashed bananas
2	tsp. cinnamon	8	oz. crushed pineapple, undrained
1	cup chopped nuts, walnuts or pecans		

Combine dry ingredients, add moist ingredients. Spoon into well greased and floured tube pan or two loaf pans. Bake at 350 degrees for 1 hour 20 minutes. Let stand in pan 10 minutes. Remove from pan.

Lois Powers

BANANA SPLIT CAKE

1	stick butter, melted	2	cups powdered sugar
2	cups Graham cracker crumbs	1	tsp. vanilla
2	eggs	2	sliced bananas
2	sticks butter, softened	1	No. 2 can crushed pineapple, drained

Mix melted butter and graham cracker crumbs. Press into bottom of 9x13 pan. Beat eggs, butter, powdered sugar, and vanilla 10 minutes and spread over crumb mixture. Cover with sliced bananas, spread crushed pineapple over bananas. Cover with 9 ounce container of Cool Whip, top with chopped nuts and cherries.

Joann Heavener
Gail Goodson

SUN-DROP CAKE

5	eggs	1/2	cup shortening
3	cups sugar	1	tsp. vanilla
3	cups plain flour	1	tsp. lemon flavoring
2	sticks margarine	6	ozs. Sun-Drop

Cream sugar, margarine and shortening. Add flour, eggs and beat until well blended. Add flavorings. Add Sun-Drop last. Bake in tube pan at 325 degrees for 1 hour and 15 minutes.

SUN-DROP GLAZE: 2 cups confectioner's sugar, 2 ozs. Sun-Drop and 2 Tbsp. margarine.

Rickey Austin

CAKES

SEVEN-UP POUND CAKE

- | | |
|-----------------------------|--------------------------|
| 1/2 cup shortening | 1 tsp. vanilla flavoring |
| 2 sticks margarine | 1 tsp. lemon flavoring |
| 3 cups sugar | 1 seven-up drink (7 oz.) |
| 5 eggs | (should be cold) |
| 3 cups plain flour (sifted) | |

Cream shortening and margarine-add sugar slowly. Add eggs one at a time. Add flour slowly. Add flavorings. Mix in seven-up. Bake at 325 degrees for 1 hour, 20 minutes or until done.

Faye Collins

MOUNTAIN HIGH CAKE

- | | |
|---------------------------------|-----------------------------|
| 1 box orange cake mix | 1 (12 oz.) can Mountain Dew |
| 1 box coconut cream pie filling | 1 cup vegetable oil |
| mix (not instant) | 4 eggs |

Mix ingredients. Pour into 3 prepared cake pans. Bake at 350 degrees for 30-35 minutes.

FILLING:

- | | |
|---------------------------------|------------------------------|
| 1 (8 oz.) can crushed pineapple | 3 Tbsp. flour |
| 1 stick butter | 1 (3 1/2 oz.) can coconut or |
| 1 1/2 cups sugar | 6 oz. frozen coconut |

Bring all ingredients (except coconut) to a boil over medium heat. Remove from heat and add coconut. Cool 15 minutes. Spread between layers, frost sides and top.

Mary Hill

CAKES

COKE CAKE

- | | | | |
|-------|-----------------------------|-----|----------------|
| 2 | cups self-rising flour | 3 | Tbsp. cocoa |
| 2 | cups sugar | 1 | tsp. soda |
| 2 | sticks margarine | 1 | tsp. vanilla |
| 1 | cup Coke | 2 | eggs |
| 1 1/2 | cups miniature marshmallows | 1/2 | cup buttermilk |

Combine flour and sugar; mix well. Bring margarine, cocoa and Coke to boiling point. Pour over flour and sugar mixture. Add beaten eggs, soda, vanilla, buttermilk and marshmallows. Mix well. Bake at 350 degrees for 35 minutes in 9x13 pan.

ICING

- | | | | |
|---|-------------------------|---|--------------------|
| 1 | box confectioners sugar | 3 | Tbsp. cocoa |
| 1 | stick butter | 1 | tsp. vanilla |
| 6 | Tbsp. Coke | 1 | cup chopped pecans |

Heat to boiling butter, Coke and cocoa. Pour over sugar and add vanilla and nuts. Mix well. Pour over cake while icing is hot.

Elaine Bradshaw
Beverly Farrar

COCA COLA CAKE

- | | | | |
|-----|---------------------|-------|----------------------------|
| 1 | cup Coke | 1 | tsp. vanilla |
| 2 | cups unsifted flour | 2 | cups sugar |
| 2 | sticks margarine | 1 | tsp. soda |
| 1/4 | tsp. salt | 1 1/2 | cup miniature marshmallows |
| 2 | tsp. cocoa | 2 | eggs |
| 1/2 | cup buttermilk | | |

Sift flour, salt and sugar in bowl. Heat margarine, coke and cocoa--bring to boil. Pour over flour and sugar mixture. Add buttermilk, soda, eggs, vanilla and marshmallows. Grease oblong pan and flour lightly. Pour in pan, bake at 350 for 35 to 40 minutes.

ICING

- | | | | |
|---|-----------------|-----|----------|
| 1 | stick margarine | 1/3 | cup coke |
| 1 | Tbsp. cocoa | | |

Heat to boiling point. Pour over 1 box confectioners sugar. Add 1 tsp. vanilla, 1 cup chopped nuts. Mix well, spread over warm cake. Cut into squares.

Janice Haynes

CAKES

MA'S MIXTURE CAKE

1 box cherry-pineapple cake mix

Bake according to directions in a sheet pan. After cooling, punch holes with toothpick. Pour a mixture (well mixed) of creame of coconut (1 cup), and 1 can Eagle Brand Condensed Milk. Cover with Cool Whip and frozen coconut.

Eula Smalley

OATMEAL CAKE

1. Pour 1 1/4 cups of boiling water over 1 cup of oats. Let stand 20 minutes. Old fashioned or minute oats will do.

2. Cream 1/2 cup Crisco, 1 cup white sugar, 1 cup brown sugar; add 2 eggs and 1 tsp. vanilla.

3. Sift together 1 1/2 cups flour, 1 tsp. of soda, 1 tsp. baking powder, 1 tsp. cinnamon, 1/2 tsp. nutmeg.

4. Put oatmeal mix into creamed mixture then stir in flour mix. Bake at 350 degrees (40 or 50 minutes) in greased pan.

While baking, mix 6 Tbsp. butter or margarine, 1/2 cup brown sugar, 1/2 cup milk, boil these together for 3 minutes. Add 1 cup coconut and 1 cup of nuts just before cake is done, pour this hot mixture on top of the cake and finish baking. This spreads pretty thin but just take a spoon or knife and keep spreading until you have it even. This is good with whipped cream.

Jean Sosebee

CAKES

PISTACHIO CAKE

- | | | | |
|---|------------------------|-----|---------------------------|
| 1 | pkg. instant pistachio | 1 | cup vegetable oil |
| | pudding mix-3 oz. size | 1 | cup club soda |
| 1 | box white cake mix | 1/2 | cup pecans chopped moder- |
| 3 | whole eggs | | ately fine |

Sift cake mix into large mixer bowl. Add dry pudding mix, eggs, oil, club soda and nuts. Beat at medium-high speed for 4 minutes. Pour batter into greased bundt pan or tube pan. Bake at 350 degrees for 35-45 minutes or till cake test is done. Do not overbake. Cool in pan for 5 minutes. Then turn out on rack to cool.

FROSTING

- | | | | |
|---|--------------------------------|---|--------------------------------|
| 1 | env. dry non-dairy topping | 1 | cup cold milk |
| | mix | 1 | (4 oz.) container of non-dairy |
| 1 | (3 oz.) pkg. instant pistachio | | topping, thawed |
| | pudding mix | | |

Put dry topping, pudding mix, milk in bowl and beat until mixture thickens. Fold in container of frozen topping, thawed.

Luvina Glover

PETER PAUL MOUND CAKE

- | | | | |
|---|--------------------------|----|-------------------------|
| 1 | box devils food cake mix | 20 | marshmallows |
| 1 | cup sugar | 14 | oz. Angel flake coconut |
| 1 | 1/3 cup evaporated milk | | |

Cook cake mix as directed in 2 layers, then cut into 4 layers. Mix sugar, evaporated milk and marshmallows in sauce pan and heat until marshmallows are melted, add coconut and spread evenly between layers.

ICING

- | | | | |
|-----|-----------------|---|------------------|
| 1/3 | cup cocoa | 1 | tsp. vanilla |
| 1/3 | cup milk | 3 | oz. cream cheese |
| 1/2 | stick margarine | | Powdered sugar |

Soften margarine and cream cheese. Stir in rest of ingredients and thicken with powdered sugar.

Joann Heavener

CAKES

CRUMB AND NUT CAKE

- | | | | |
|---|--|---|-------------------------|
| 1 | cup shortening | 1 | cup finely chopped nuts |
| 1 | cup sugar | 3 | tsp. baking powder |
| 4 | eggs | 1 | cup milk |
| 2 | tsp. vanilla | | |
| 3 | cups fine cookie crumbs (Dixie
Vanilla cookies or graham
cracker crumbs) | | |

Blend shortening, sugar, eggs and vanilla. Combine crumbs, nuts and baking powder and add to above mixture, alternately with milk. Pour into greased pan, bake at 350 degrees for 30 minutes. Ice with the following recipe or use one of your choice.

- | | | | |
|---|-------------------|---|------------|
| 3 | level Tbsp. flour | 1 | cup sugar |
| 1 | cup milk | 1 | cup butter |

Cook flour and milk until a thick paste and cool. Cream butter, sugar and vanilla until fluffy. Add to flour mixture and beat until mixture is like whipped cream. Spread on layers, sprinkle with coconut. Keep in cool place.

Mrs. Havens

VANILLA WAFER CAKE

- | | | | |
|-----|---------------|----|--------------------------------|
| 1 | cup margarine | 7 | oz. flaked coconut |
| 2 | cups sugar | 1 | cup chopped pecans |
| 6 | whole eggs | 12 | oz. box vanilla wafers crushed |
| 1/2 | cup milk | | |

Cream margarine, add sugar and cream. Add eggs one at a time. Add vanilla wafer crumbs with milk. Then add coconut and pecans. Mix well. Bake in a tube pan at 350 degrees for 1 hr. and 30 minutes.

TOPPING

- | | | | |
|-----|--------------------------|---|-----------------------|
| 1/4 | stick margarine (melted) | 1 | can crushed pineapple |
| 1 | box powdered sugar | | |

Put on cool cake.

Judy Gibson

CAKES

PRALINE CAKE

- | | |
|-------------------------|--------------------------------------|
| 1 cup buttermilk | 1 tsp. soda |
| 1/2 cup butter or oleo | 3 Tbsp. cocoa |
| 1 box light brown sugar | 1 Tbsp. vanilla |
| 2 eggs | 1/4 tsp. salt (omit if oleo is used) |
| 2 cups flour | |

Warm milk and butter in sauce pan to melt butter. Empty into large mixing bowl. Add sugar and eggs and beat. Combine all dry ingredients and sift into bowl containing liquid ingredients. Mix until smooth then stir in vanilla. Pour into greased and floured pan (9x14x2). Cook at 350 degrees for 25 minutes.

Have ready:

- | | |
|---------------------------|-------------------------|
| 1/2 cup butter or oleo | 1/3 cup evaporated milk |
| 1 cup brown sugar (light) | 1 cup chopped nuts |

Combine above ingredients and heat until butter melts. Spread this mixture over hot cake. Place under broiler about 4 inches from heat and cook until topping bubbles and turns golden brown (about 2 minutes). Leave cake in pan. Keep covered airtight with foil. May be refrigerated. Serve with whipped cream.

Barbara Foy

EASY CHOCOLATE CAKE

- | | |
|--------------------------------|--------------------------|
| 1 cup self-rising flour | 1 stick melted margarine |
| 1 cup sugar | Pinch salt |
| 4 eggs | 1 tsp. baking powder |
| 1 (16 oz.) can chocolate syrup | |

Mix all ingredients together by hand. Pour in 9x13 pan and bake at 350 degrees for 30 minutes.

ICING

Bring to boil and cook two minutes the following:

- | | |
|-------------------|-------------------------|
| 1 stick margarine | 1/2 cup evaporated milk |
| 1 cup sugar | |

Remove from heat, stir in 6 oz. package chocolate chips and stir until melted. Add 1 cup nuts, 1 pinch salt. Pour on warm cake.

Paula Glover

CAKES

22 MINUTE CHOCOLATE CAKE

- | | |
|--------------------------|-------------------------|
| 1/4 cup cocoa | 2 cups sugar |
| 1 stick margarine | 1 tsp. soda |
| 1/2 cup salad oil | 2 eggs, slightly beaten |
| 1 cup water | 1/2 cup buttermilk |
| 2 cups self-rising flour | |

Mix cocoa, margarine, salad oil and water and bring to a boil. Pour over flour, sugar and soda. Add eggs and buttermilk. Bake at 400 degrees for 22 minutes in a 13x9 pan.

ICING

- | | |
|----------------|---------------------|
| 3 Tbsp. cocoa | 1/2 stick margarine |
| 4-5 Tbsp. milk | Powdered sugar |

Bring first three ingredients to boil. Add powdered sugar to spreading consistency. Sprinkle with nuts.

Mary Easler

20-25MINUTE CHOCOLATE CAKE

Put in large mixing bowl and mix:

- | | |
|-------------------|--------------|
| 2 cups cake flour | 2 cups sugar |
| 1/4 tsp. salt | |

Put in sauce pan and bring to boil:

- | | |
|----------------|---------------------------|
| 1 stick butter | 4 Tbsp. Nestles chocolate |
| 1/2 cup Crisco | 1 cup water |

Pour over dry ingredients and mix. Add 2 beaten eggs and 1/2 cup buttermilk into which 1 tsp. soda has been dissolved. Add 1 tsp. vanilla. Mix and pour into greased and floured baking pan. Bake 20 to 30 minutes at 350 degrees.

ICING

- | | |
|-----------------------|---------------------------|
| 1 stick butter | 4 Tbsp. Nestles chocolate |
| 6 Tbsp. liquid coffee | 1 box powdered sugar |
| 1 tsp. vanilla | 1 cup broken pecans |

Bring butter, chocolate and coffee to a boil; add powdered sugar, vanilla and pecans. Mix and pour over cake while still hot, leave in pan.

Flo Henderson

CAKES

30 MINUTE CHOCOLATE CAKE

2	cups flour	1	cup water
2	cups sugar	2	eggs
2	sticks margarine	1/2	cup buttermilk
3	Tbsp. cocoa	1	tsp. soda
1	tsp. vanilla		

Mix sugar and flour. In a saucepan, put water, cocoa and margarine and bring to a boil. Remove from heat and pour over flour and sugar. Mix well. Add eggs, buttermilk, soda and vanilla. Pour into greased 9x13 pan and bake at 400 degrees for 20 minutes.

TOPPING

1	stick margarine	1	cup chopped nuts
6	Tbsp. milk	1	box confectioner sugar
3	Tbsp. cocoa	1	tsp. vanilla

While cake is baking, combine butter, milk and cocoa in large saucepan and bring to a boil. Remove from heat, add sugar and vanilla. Add nuts. Stir quickly and well (Do not use mixer). Pour over cake while cake is still hot.

Surada Watkins

BROWNIE CHOCOLATE CAKE

1	cup sugar	1	stick butter
4	large eggs	1	(16 oz.) can chocolate syrup
1	tsp. vanilla	1	cup self-rising flour

Cream together sugar and butter, add eggs one at a time and beat well. Add chocolate syrup, vanilla and flour. Bake at 350 degrees for 30 to 35 minutes or until cake test done.

ICING

Melt 1 stick butter with 1 cup sugar. Add 1/3 cup evaporated milk. Cook until sugar melts then add 1/2 cup semi-sweet chocolate bits. Bring to a boil and boil 1 to 2 minutes. Blend thoroughly and pour hot over cake.

Elaine Bradshaw

CAKES

CHOCOLATE UPSIDE DOWN CAKE

3/4 cup sugar	1 cup plain flour
1 tsp. salt	2 tsp. baking powder
6 Tbsp. cocoa	4 Tbsp. soft margarine
1/2 cup milk	1 tsp. vanilla

Mix sugar, flour, baking powder, salt and cocoa together well. Add margarine, milk and vanilla; beat well and spread batter into 8x8 or 9x11 greased and floured pan. Sprinkle next mixture over batter: 1/2 cup sugar, 1/2 cup brown sugar, 1 Tbsp. cocoa. Pour 3/4 cup boiling water over all. Bake at 350 degrees about 40 minutes. Turn upside down onto plate. Serve warm or cold with whipped cream or ice cream.

Carolyn Hooper

WELLESLEY FUDGE CAKE

4 squares BAKER'S unsweet- ened chocolate	1/2 cup each hot water and sugar 1 tsp. vanilla
--	--

1 3/4 cup sifted all-purpose flour	1 1/4 cup sugar
1 tsp. each baking soda and salt	3/4 cup milk
1/2 cup margarine	3 eggs

Melt chocolate in water over low heat. Add 1/2 cup sugar; cook and stir 2 minutes longer. Cool to lukewarm. Add vanilla.

Sift flour, soda and salt. Cream butter, adding sugar slowly beating till fluffy. Add eggs one at a time. Add flour, milk alternately, beating till smooth. Blend in chocolate mix.

Pour into 2 greased and floured 9 inch pans. Bake at 350 degrees for 30-35 minutes. Cool 10 minutes, remove from pans and cool on racks. Fill and frost with Classic Fudge Frosting.

CLASSIC FUDGE FROSTING

Melt 4 squares unsweetened chocolate and 2 Tbsp. butter over low heat. Combine 4 cups sifted confectioners' sugar, dash salt, 1/2 cup milk, and 1 tsp. vanilla; add chocolate mix. Blend well. Let cool till spreading consistency. Spread quickly adding milk if frosting thickens. Makes 2 1/2 cups.

Etta Scoggins

CAKES

ITALIAN CREAM CAKE

- | | | | |
|-----|-----------------------|---|--------------------|
| 1 | stick butter | 1 | cup buttermilk |
| 1/2 | cup Crisco shortening | 1 | tsp. vanilla |
| 2 | cups sugar | 1 | cup nuts |
| 5 | egg yolks | 1 | cup coconut |
| 1 | tsp. soda | 5 | egg whites, beaten |
| 2 | cups plain flour | | |

Cream butter, sugar and Crisco. Add egg yolks. Sift flour and soda, adding alternately with milk. Stir in nuts and coconut. Beat egg whites. Fold into mixture on low speed. Bake at 350 degrees for 30 minutes. Bake in 3 round cake pans.

FROSTING

- | | | | |
|-----|-----------------------|---|----------------|
| 1 | (8 oz.) cream cheese | 1 | tsp. vanilla |
| 1/2 | cup Crisco shortening | | Milk as needed |
| 1 | box powdered sugar | | |

Mary Easler
Luvina Glover

RED VELVET CAKE

- | | | | |
|-------|-----------------------|-------|----------------------|
| 2 | eggs | 1 | cup "whipped" butter |
| 2 | cups sugar | 1 | cup buttermilk |
| 1/2 | tsp. salt | 2 1/2 | cups cake flour |
| 1 1/2 | tsp. soda | 1 | tsp. vanilla |
| 1 | Tbsp. vinegar | 1 | Tbsp. cocoa |
| 2 | oz. red cake coloring | | |

Cream butter and sugar, add eggs and beat until fluffy. Make a paste of vinegar and cocoa and add to mixture. Stir in salt and soda with flour. Add to mixture alternately with buttermilk. Blend well. Add vanilla and coloring, mix well. Pour in pans to bake. Bake at 350 degrees for 30 minutes.

FROSTING

- | | | | |
|---|----------------------|---|--------------------|
| 1 | cup milk | 1 | tsp. vanilla |
| 1 | cup "whipped" butter | 1 | cup chopped pecans |
| 1 | cup sugar | 1 | can flaked coconut |
| 2 | Tbsp. flour | | |

Cook milk and flour on low heat until thick, set aside. Allow to cool completely. Cream sugar and butter, add to flour mixture. Beat until mixture looks like whipped cream. Add chopped nuts, coconut and vanilla. Blend well and spread on layers.

CAKES

RED VELVET CAKE

1/2 cup Crisco	2 1/4 cups cake flour
2 eggs	1 cup buttermilk
1 1/2 cups sugar	2 oz. red food coloring
2 Tbsp. cocoa	1 tsp. soda
3/4 tsp. salt	1 Tbsp. vinegar
1 Tbsp. vanilla	

Cream Crisco, sugar and eggs together. Mix food coloring and cocoa into a paste. Add paste and flavoring to above ingredients. Alternate flour and salt with buttermilk. Add soda and vinegar, beat well. Pour into 2 greased and floured 9" cake pans. Bake at 300-325 degrees for 20 to 30 minutes.

RED VELVET ICING

2 sticks butter, softened	1 cup sugar
(Do not use margarine)	1 cup water
1 tsp. vanilla	1 tsp. cornstarch

Cream butter, vanilla and sugar until fluffy. In saucepan, cook water and cornstarch until thick. Let cool, then add to creamy base and beat until fluffy.

Gail Smith

RED VELVET POUND CAKE

1 1/2 cups Crisco	1/4 tsp. salt
7 eggs	1 cup sweet milk
3 cups plain flour	2 tsp. vanilla
3 cups sugar	1 sm. bottle red food coloring

Cream sugar and Crisco, add eggs one at a time. Add flour, salt and milk. Mix well then add vanilla and food coloring. Pour into greased and floured tube pan. Bake at 325 degrees for 1 and 1/2 hours.

Sherry Foy

CAKES

BIBLE CAKE

- 1 cup Judges, Chapter 5, verse 25 (butter)
- 2 cups Jeremiah, Chapter 6, verse 20 (sugar)
- 6 of Isaiah, Chapter 10, verse 14 (eggs)
- 3 1/2 cups I Kings, Chapter 4, verse 22 (flour)
- 1/2 tsp. Leviticus, Chapter 2, verse 13 (salt)
- 2 tsp. I Corinthians, Chapter 5, verse 6 (baking powder)
- 1/4 tsp. of 3 spices in I Kings, Chapter 10, verse 2 (spices)
- 1 cup Genesis, Chapter 24, verse 11 (water)
- 1 Tbsp. Exodus, Chapter 16, verse 31 (honey)
- 2 cups each of I Samuel, Chapter 25, verse 18 (raisins & figs)
- 1 cup Genesis, Chapter 43, verse 11 (chopped nuts)

Cream butter and sugar. Add eggs one at a time. Mix salt, flour and baking powder and spices (such as cinnamon, nutmeg and allspice). Mix honey with water and add alternately to first mixture with dry ingredients. Add raisins, figs and nuts. Pour into greased loaf pan or angel cake pan. Bake at 375 degrees until it tests done.

This is a very special and unusual recipe. If you will check your Bible references, you will actually find these ingredients listed there. In Jeremiah, Chapter 6, verse 20 you will find "sweet cane", which would be about the same as sugar. Don't you think this would be a nice cake to take to your next church function?

Peggy Readett

"125 YEAR OLD" BLACK WALNUT CAKE

- | | |
|--------------------|-------------------------------|
| 2 sticks margarine | 1 tsp. baking powder |
| 1/2 cup Crisco | 1 cup Pet milk |
| 5 eggs | 1/2 tsp. black walnut extract |
| 3 cups sugar | 1 tsp. vanilla |
| 3 cups plain flour | 1 cup black walnuts |

Cream margarine, Crisco, add sugar. Beat in eggs one at a time. Alternate flour and milk, add flavorings. Add nuts last. Bake at 325 degrees for 1 and 1/2 hours.

Lois Powers
Beverly Farrar

CAKES

BLACK WALNUT POUND CAKE

1	stick margarine	1/4	tsp. baking soda
1/2	cup shortening	1/4	tsp. baking powder
3	cups sugar	3	cups plain flour
6	eggs	1	cup sour cream
1/2	cup milk	2	tsp. vanilla flavoring
1	sm. can walnuts		

Cream margarine, shortening, and sugar. Add eggs. Sift flour and measure. Add baking soda and baking powder to flour, mix lightly with fork. Add flour alternately with milk to creamed mixture. Then add sour cream and vanilla, mix well. Stir in walnuts. Grease, flour and lightly sugar a bundt pan. Bake at 300 degrees for 1 1/2-2 hours.

Julia Henderson

WHIPPED MARGARINE POUND CAKE

3	cups sugar	1 1/2	tsp. vanilla
3	cups flour (plain or cake flour)	1/2	tsp. lemon
2	sticks whipped margarine	5	eggs (one at a time)
1/2	cup Crisco	1	cup milk

Cream sugar, whipped margarine and Crisco well. Add eggs one at a time beating well after each egg. Add flour and milk alternately starting and ending with flour, beating well after each addition; add vanilla and lemon. Pour into bundt or tube pan; start in cold oven. Bake at 325 for one hour then 350 for 30 minutes to brown. Place on oven rack two notches from bottom of oven.

Anna Stuart

BAPTIST POUND CAKE

1/2	cup shortening	1/2	tsp. baking powder
1	stick margarine	1	cup milk
3	cups sugar	1	tsp. vanilla flavoring
5	eggs	1	tsp. lemon
3	cups plain flour		

Cream butter, shortening and sugar. Add one egg at a time. Sift flour, add baking powder and sift again. Add milk and flour alternately. Add vanilla and lemon flavors. Pour in greased and floured tube pan. Put in cold oven and bake at 350 degrees 1 hour and 15 minutes.

Peggy Pickelsimer

CAKES

WEDDING POUND CAKE (BUTTERMILK)

(May be used for 3 layers)

3	cups plain flour	1/2	tsp. salt
2	cups sugar	1/2	tsp. soda
1	cup buttermilk	1	tsp. lemon extract
1	cup Crisco	1/2	tsp. vinegar
4	eggs		

Mix as conventional cake, beating well at last. Bake in tube pan at 325 degrees until done. About 1 1/4 hour.

Barbara Foy

POUND CAKE

2	sticks margarine	1	cup milk
1/2	cup Crisco	3	cups all-purpose flour
5	eggs	1	tsp. baking powder
3	cups sugar	1	tsp. vanilla flavoring

Cream margarine, Crisco and sugar well. Add eggs one at a time. Add 1/3 flour and baking powder at low speed with half cup of milk, add 1/3 more flour and rest of milk then add rest of flour. Blend well slowly adding flavoring. Beat at high speed for 2 minutes. Pour into well greased tube or bundt pan. Bake on 300 degrees for 1 hr. 15 minutes until brown. Cool 5 to 10 minutes.

Maggie Harrison

LEMON POUND CAKE

3	sticks margarine	3	cups cake flour
3	cups sugar	1/2	tsp. baking powder
5	eggs	1	cup cream
Dash of salt		2	tsp. lemon flavoring

Cream margarine and sugar together. Add eggs one at a time. Add baking powder to cake flour. Add flour to cream mixture alternating with cream. Mix in salt and flavoring. Bake in greased and floured tube pan at 350 degrees for 1 hour.

Gail Smith

CAKES

LEMON POUND CAKE

Cream together:

2 1/2 cups sugar 1 cup butter

1/2 cup Crisco

Add:

5 eggs one at a time

1 Tbsp. lemon flavoring

Sift 3 times:

3 cups plain flour

1/2 tsp. salt

Add: Flour and salt to above mixture with 1 cup buttermilk.

Dissolve:

1/2 tsp. soda 1 Tbsp. very hot water

Add soda and water last (very important that it is added last). Bake at 300 degrees in preheated oven for 1 hour and 15 minutes.

LEMON ICING

1 stick butter

1 box powdered sugar

Juice of 2 lemons

Cream butter, powdered sugar and lemon juice together. Put icing on cooled cake.

Myrtle Brown

REAL GOOD POUND CAKE

1/2 lb. butter or margarine 1 cup sweet milk

1/2 cup Crisco 5 large eggs

3 cups sugar 1 scant tsp. baking powder

3 cups plain flour 1/2 tsp. each-vanilla, almond,
lemon extract

Cream butter, sugar and shortening well or until light and fluffy. Then add eggs one at a time, beating well after each addition. Sift flour with baking powder and add alternately with milk which has the flavorings added. Turn into 10 inch tube pan that has been greased and lightly coated with flour. Bake in 325 degree oven approximately 1 hour and 15 minutes or until done. Turn oven off at the end of this time and let cake stand in oven for an additional 5 minutes. Remove from oven and let stand in pan for 5 or 10 minutes before turning out on rack to cool.

Roxanne Lineberger

CAKES

CHERRY POUND CAKE

- | | |
|--------------------|-------------------------------------|
| 1/2 cup shortening | 1/2 tsp. almond flavoring |
| 2 sticks margarine | 3 3/4 cups sifted plain flour |
| 3 cups sugar | 1/2 (6 oz.) jar maraschino cherries |
| 6 eggs | (chopped & drained) |
| 1/2 tsp. vanilla | 3/4 cup milk |

Cream sugar and shortening and eggs one at a time. Add flavorings and cherries. Add flour alternately with milk, beating well after each addition. Pour into well greased and floured tube pan. Place in cold oven and then set heat at 300 degrees. Bake for one hour and 45 minutes. Let stand in pan 15 minutes before serving.

CHERRY ICING

- | | |
|--|---|
| 3 ozs. cream cheese (room temperature) | 1/2 (6 oz.) jar maraschino cherries (chopped & drained) |
| 1 stick margarine | 1/2 cup coconut (optional) |
| 1 box confectioner's sugar | 1 tsp. vanilla or almond flavoring |
| 1/2 cup nuts | |

Cream together cream cheese, margarine and sugar. Add cherries, nuts, coconut and flavoring. Spread on cake.

Ellen Williams
Janice Haynes

CINNAMON CHOCOLATE CAKE

Bring to boil and let cool 15 minutes:

- | | |
|--------------------|-------------------|
| 1/2 cup Crisco oil | 1 stick margarine |
| 1 cup water | 1/4 cup cocoa |

Add to above mixture:

- | | |
|----------------|--------------------|
| 2 cups sugar | 2 cups plain flour |
| 1 tsp. vanilla | 1 Tbsp. cinnamon |
| 2 beaten eggs | 1/2 cup buttermilk |
| 1 tsp. salt | |

Mix well and pour into greased and floured 9x12 pan. Bake at 350 degrees for 30-35 minutes.

Carolyn Russell

CAKES

HONEY BUN CAKE

- | | |
|-----------------------|----------------------|
| 1 box yellow cake mix | 1 (8 oz.) sour cream |
| 3/4 cup oil | 1 cup brown sugar |
| 4 eggs | 3 tsp. cinnamon |

Mix together cake mix, oil, eggs and sour cream. Pour 1/2 batter into pan. Next mix brown sugar and cinnamon. Sprinkle 1/2 over batter and swirl with knife. Top with remaining batter and other half of cinnamon mixture. Bake at 325 degrees for 40 minutes or until done.

FROSTING

- | | |
|----------------------------|----------------|
| 2 cups confectioners sugar | 1 tsp. vanilla |
| Milk | |

Mix together confectioners sugar, vanilla and milk (enough to mix well). Pour over cake while still hot.

Peggy Readett
Donna Stuart
Mary Hill

COFFEE-CAKE

- | | |
|--|--------------------------|
| 3/4 cup butter or margarine,
softened | 1/4 tsp. salt |
| 1 1/2 cups sugar | 3 eggs |
| 1 1/2 tsp. vanilla | 3 cups Gold Medal flour |
| 1 1/2 tsp. soda | 1 1/2 tsp. baking powder |
| | 1 1/2 cups sour cream |

FILLING

- | | |
|------------------------------|---------------------|
| 1/2 cup brown sugar, packed | 1 1/2 tsp. cinnamon |
| 1/2 cup nuts, finely chopped | |

Heat oven to 350 degrees. Grease tube pan, 10x4". In large mixing bowl, combine sugar, eggs and vanilla; beat on med. speed 2 minutes. Add flour, baking powder and salt alternately with sour cream. Spread 1/3 of batter in pan and sprinkle with 1/3 of filling. Repeat twice more. Bake for 60 minutes or until wooden pick inserted in center comes out clean. Cool slightly in pan before removing.

Randy and Roma Queen

CAKES

LIGHT FRUIT CAKE

- | | | | |
|-------|-------------------------------|---|----------------------------|
| 1 | lb. butter | 2 | cups sugar |
| 1 | lb. white raisins | 3 | cups plain flour |
| 1 1/2 | lb. candied cherries | 6 | eggs |
| 1 | lb. candied pineapple | 2 | oz. bottle lemon flavoring |
| 1 | lb. pecans, halves or chopped | | |

Mix nuts and fruit and dredge in a little of the flour and set aside. Cream butter and sugar, then add eggs one at a time. Now add flour and flavoring. Fold fruit into batter and put into a tube pan that has been lined with wax paper. Place pan of water under cake while baking. Bake at 275 degrees for 2 1/2 to 3 hours.

Doris Enloe

ORANGE GLAZED FRUITCAKE

- | | | | |
|-------|--------------------------|-----|------------------------------|
| 1/2 | cup milk | 3/4 | cup melted butter |
| 1 | cup coconut | 3 | eggs |
| 1 | cup all-purpose flour | 2 | cups chopped pecans |
| 1 1/2 | cups confectioners sugar | 2 | cups candied fruit, optional |
| 2 1/4 | tsp. baking powder | | |

Mix all ingredients well. Pour into a 3 quart casserole and bake at 350 degrees for 30 minutes. Glaze with the following:

- | | | | |
|-----|-----------|---|------------------|
| 1/2 | cup sugar | 1 | cup orange juice |
|-----|-----------|---|------------------|

Bring to boil and cook on medium heat for 3 to 5 minutes. Pour over cake; let set-up before cutting.

Jerri Reeves

CAKES

UGLY DUCKLING PUDDING CAKE

- | | | | |
|---|--|-----|---------------------------------|
| 1 | pkg. (2 layer size) yellow cake mix | 1 | cup Baker's Angel Flake coconut |
| 1 | pkg. (4 serving size) Jello lemon flavored instant pudding and pie filling | 4 | eggs |
| | | 1/4 | cup oil |
| 1 | can (16 oz.) fruit cocktail, including syrup | 1/2 | cup firmly packed brown sugar |
| | | 1/2 | cup chopped nuts (optional) |

Blend all ingredients except brown sugar and nuts in large mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 13x9 inch pan. Sprinkle with brown sugar and nuts. Bake at 325 degrees for 45 minutes or until cake springs back when lightly pressed and pulls away from sides of pan. Do not underbake. Cool in pan 15 minutes. Spoon hot Butter Glaze over warm cake. Serve warm or cool with prepared Dream Whip whipped topping, if desired.

Butter Glaze

Combine 1/2 cup each butter and margarine, granulated sugar and evaporated milk in saucepan; boil 2 minutes. Stir in 1 1/3 cups coconut.

Etta Scoggins

MOTHER-IN-LAW CAKE

- | | | | |
|-----|--------------|---|----------------|
| 2 | cups sugar | 2 | Tbsp. cocoa |
| 1/2 | cup butter | 1 | Tbsp. cinnamon |
| 3 | eggs | 1 | Tbsp. cloves |
| 2 | cups flour | 1 | tsp. soda |
| 1 | tsp. vanilla | 1 | cup buttermilk |

Cream sugar and butter; add 3 beaten egg yolks and vanilla. Sift flour, cocoa, cinnamon, cloves and soda together. Add dry ingredients alternately with buttermilk beating after each addition. Fold in 3 stiffly beaten egg whites. Bake in 2 greased and floured cake pans at 350 degrees for 40 minutes.

FROSTING

- | | | | |
|-----|------------------|---|----------------|
| 2 | cups brown sugar | 1 | cup buttermilk |
| 3/4 | cup butter | 1 | tsp. soda |
| 1 | tsp. vanilla | | |

Combine brown sugar with buttermilk, butter, soda and vanilla in saucepan. Cook mixture until it forms soft ball in cold water. Beat until spreadable. May add 1 cup nuts if desired.

CAKES

HOMEMADE PINEAPPLE CAKE

1	cup butter	3	tsp. baking powder
2	cups sugar	1	tsp. salt
4	eggs, separated	1	cup milk
3	cups cake flour	1	tsp. vanilla

Makes 3 9" layers. Preheat oven to 325 degrees. Grease and flour pans. Mix butter and sugar together. Add egg yolks, one at a time, beating well after each one. Sift together flour, baking powder and salt. Add this with milk. Mix well. In separate bowl, beat egg whites until stiff. Put in batter. Add vanilla, mix well. Bake 25-30 minutes.

Frosting:

1/2	box (or more) confectioners	1/3	cup milk
	sugar	1/3	stick butter
	Large size cream cheese	1	lg. can crushed pineapple

Mix in large bowl sugar, milk, butter, cream cheese that is softened. Delicious! Spread juice from drained pineapple over layers. Frost and top with pineapple.

Judy Humphrey

If God be for us, who can be against us.

Romans 8:31

*He that handleth a matter wisely shall find good; and whoso trusteth in the Lord,
happy is he.*

Proverbs 16:20

Desserts

*Worry never climbed a hill
Worry never paid a bill
Worry never dried a tear
Worry never calmed a fear
Worry never darned a heel
Worry never cooked a meal
Worry never led a horse to water
Worry never done a thing you'd think it oughta.*

DESSERTS

STRAWBERRY DELIGHT

- | | |
|-------------------------------|--------------------------------|
| 1 lb. vanilla wafers, crushed | 2 lg. pkg. frozen strawberries |
| 1 cup powdered sugar | 2 pkgs. Dream Whip |
| 1 stick butter | 1 cup coconut |
| 2 egg yolks, beaten | 1/2 cup nuts |

Press vanilla wafers into an 11x14 pan to form a crust, saving about 1/2 cup. Mix powdered sugar, butter and egg yolks in a pan at low heat. Stir until butter is melted. Pour over wafer crust. Add the strawberries, drained. Spread Dream Whip over strawberries, add coconut and nuts. Sprinkle top with remaining wafer crumbs to garnish. Refrigerate. Serves 8-10.

Margie Benoy

CHOCOLATE LAYERED DELIGHT

- | | |
|------------------------------|------------------------------------|
| 1 1/2 cups self-rising flour | 1 cup confectioner's sugar |
| 1/2 cup margarine, melted | 1 sm. pkg. vanilla pudding (inst.) |
| 1 (8 oz.) pkg. cream cheese | 1 sm. pkg. chocolate pudding |
| 3 cups milk | (instant) |
| 1 cup chopped nuts | Large container Cool Whip |

Mix flour, margarine and 3/4 cups nuts. Press into 9x12 pan. Bake at 350 degrees for 15 minutes. Allow to cool. Mix cream cheese, sugar and 1 cup Cool Whip. Spread over cooled crust. Mix milk with puddings. Beat for 2 minutes. Spread over cream cheese mixture. Top with remaining Cool Whip and sprinkle remaining nuts on top. Store in refrigerator.

Suzi Bridges

EASY CHOCOLATE DELIGHT

- | | |
|------------------------------------|-----------------------------|
| 1 pkg. Jack's Chips 'n Mac cookies | 1 container whipped topping |
| | Skim milk |

Dip each cookie quickly in skim milk til wet, not soaked. Layer cookies in baking dish--cover each layer with layer of whipped topping. May make as many layers in as large a quantity as desired. Top with chopped nuts or chocolate curls if desired. Place in refrigerator covered for at least 24 hours. Slice and serve.

Janice Haynes

DESSERTS

APPLE-CRANBERRY CASSEROLE

3 cups apples, chopped 2 cups whole fresh cranberries
1/3 cup white sugar

Toss and place in buttered pan or baking dish, 9 x 13 x 2.

TOPPING

1 stick margarine, melted 3/4 cup chopped pecans
1/2 cup sifted flour 3 (1 5/8 oz.) pkg. instant oat-
1/2 cup brown sugar meal with cinnamon & spice

Mix and spread over the apple-cranberry mixture. Bake at 350 degrees for 45 minutes. A good side dish for turkey or ham, much better than plain cranberry sauce. Good for brunch! 6-8 servings.

Barbara Foy

APPLE DUMPLING

Roll out crust; core apples. Roll crust around apples. Dash cinnamon. Put piece of butter in middle of apple. Mix 1 cup sugar, 1 cup water, 1 stick butter, 1 tsp. vanilla and pour over apples. Bake at 350 degrees until brown.

Peggy Lowery

APPLE CRUNCH

1 cup flour 4 cups sliced apples
3/4 cup rolled oats 1 cup sugar
1 cup brown sugar 2 Tbsp. cornstarch
1 tsp. cinnamon 1 cup water
1/2 cup butter, melted 1 tsp. vanilla

Mix flour, oats, brown sugar, cinnamon and melted butter until crumbly. Press half into greased 9" pan. Cover with apples. Combine sugar, cornstarch, water and vanilla. Cook until clear and thick. Pour over fruit. Top with remaining crumbs. Bake at 350 degrees for 1 hour. Serves 6.

Teri Phoenix

DESSERTS

CHOCOLATE DELIGHT

Crust:

- | | | | |
|-----|------------------------|-----|------------------|
| 1 | stick melted margarine | 1/2 | tsp. vanilla |
| 1 | cup plain flour | 2 | tsp. gran. sugar |
| 1/2 | cup pecans | | |

Mix and spread in a 9x13 pan. Bake at 350 degrees for 15 min. Cool.

1st Layer:

- | | | | |
|---|---------------------------|---|---------------|
| 1 | (8 oz.) pkg. cream cheese | 1 | cup Cool Whip |
| 1 | cup 10X sugar | | |

Mix and spread on crust.

2nd. Layer:

- | | | | |
|---|-------------------------------|---|-----------|
| 2 | small boxes instant chocolate | 3 | cups milk |
|---|-------------------------------|---|-----------|

 Pudding

Mix until thick and pour on cheese mixture. Top with Cool Whip and nuts. Cherries optional. (May substitute coconut pudding and put coconut on top.

Delene Russell

CRANBERRY SWEETS

- | | | | |
|-----|--------------------------------------|-----|----------------------|
| 4 | sweet potatoes, cooked
and peeled | 3 | Tbsp. lemon juice |
| | | 1/2 | cup light corn syrup |
| 1/2 | cup whole cranberry sauce | 3 | Tbsp. butter or oleo |

Have sweet potatoes and put in shallow baking dish. Mix sauce and juice and spread on potatoes. Mix syrup and butter and pour over top. Bake 350 degrees for 30 minutes. Baste occasionally with syrup.

Barbara Foy

PAN-FRIED PEACHES

Wash, peel, halve, and pit peaches. (Allow one peach per serving.) Melt 2 Tbsp. margarine in frypan. Fry over moderately low heat until tender, turning to brown evenly, about 12-15 minutes. Sprinkle with 1 Tbsp. sugar and 1/4 tsp. cinnamon before serving. Makes a deliciously different accompaniment for meat.

Mary Hill

DESSERTS

FROZEN CHEESECAKE

- | | |
|-------------------------|---------------------------------|
| 8 oz. cream cheese | 3 egg yolks |
| 1/2 pint whipping cream | 3 egg whites |
| 1 cup granulated sugar | Vanilla wafer or graham cracker |
| 2 tsp. vanilla | crumbs |

Soften cream cheese, whip a little in mixer. Add sugar, vanilla and egg yolks. Whip whipping cream and beat egg whites until stiff. Fold whipped cream and beaten egg whites into cream cheese mixture. Sprinkle crumbs into bottom of square 8" cake pan thickly. Reserve enough crumbs to sprinkle on top. Put cheesecake into pan immediately. Put into freezer right away.

Peggy Lowery

TOFFEE DREAM

Crust:

- | | |
|----------------|---------------------------------|
| 1/3 cup butter | 2 Tbsp. honey |
| 1 cup flour | 1/3 cup chopped toasted almonds |

Melt butter in skillet. Add other ingredients--cook over medium heat, stirring constantly till mixture begins to brown (3 to 4 minutes). Take out 1/3 cup of mixture. Take the remaining part and press to bottom and sides of 8" pie pan.

Filling:

- | | |
|---------------------------------|-------------------------|
| 1 cup heavy cream | 5 to 6 Heath candy bars |
| 1 (7 oz.) jar marshmallow cream | |

Whip cream until stiff. Fold in marshmallow cream and crushed Heath bars. Spoon into crust. Sprinkle with reserved crumbs. Garnish top with toasted almonds. 3/4 cup crushed peppermint or peanut brittle may be substituted for Heath bars.

Janice Haynes

DESSERTS

LEMON CRUMBLE SQUARES

- | | |
|---------------------------------|---|
| 2/3 cup butter, softened | 1 1/2 cups all-purpose flour |
| 1 cup firmly packed brown sugar | 1 (15 oz.) can sweetened condensed milk |
| 1 cup old fashioned oats | 1/2 cup lemon juice |
| 1 tsp. baking powder | 2 egg yolks |
| 1/2 tsp. salt | 1 tsp. grated lemon rind |

Cream butter, brown sugar and stir in oats and dry ingredients. Mix until crumbly. Spread half of mixture in greased 13x9x2" pan, packing firmly. Combine condensed milk, lemon juice, egg yolks and lemon rind, let stand 1 minute to thicken. Spread over crumb crust; sprinkle with remaining crumb mixture. Bake at 350 degrees for 25 minutes. Cool about 15 minutes and put in refrigerator to chill. Cut in squares. Yields 2 dozen.

Jean Sosebee

LEMON SQUARES

- | | |
|------------------------|---------------------|
| 1 1/2 cups plain flour | 1/2 cup brown sugar |
| 1/2 cup margarine | |

Pat down well in a buttered pan (9x13x2). Bake in a 275 degree oven for 10 minutes.

Combine:

- | | |
|--------------------|----------------------|
| 2 eggs | 1 cup brown sugar |
| 1 1/2 cups coconut | 1 cup chopped nuts |
| 1 Tbsp. flour | 1 tsp. baking powder |
| 1 tsp. salt | 1/2 tsp. vanilla |

Beat eggs. Add remaining ingredients. Spread on top of baked mixture by spoonfuls. Bake 20 minutes at 350 degrees. While warm spread with the following:

- | | |
|---------------------------|------------------|
| 1 cup confectioners sugar | Juice of 1 lemon |
| 1 Tbsp. melted margarine | |

Spread over warm cookies. When cool cut in squares. Makes 24 2 inch squares.

Delene Russell

DESSERTS

SOUTHERN PECAN SQUARES

Preheat oven 350 degrees. Makes 24.

Crust:

3/4 cup butter or margarine,	2	cups flour
melted and cooled	1	cup finely chopped pecans

Topping:

3 eggs	1	cup coarsely ground or
1/3 cup butter or margarine		chopped nuts
2/3 cup sugar	1/4	tsp. salt
1 cup dark corn syrup		

Grease 9x13 dish or pan. Stir all ingredients for crust and press evenly into bottom of pan. Bake 15-20 minutes. Remove and cool. Prepare topping. Beat eggs until light in color. Add sugar and continue to beat, add syrup, melted butter and 3/4 cup nuts. Pour over cooled crust and sprinkle remaining 1/4 cup nuts on top. Bake 20-25 minutes. Remove to cool completely. Cut in squares, 2" x 2". Place in layers, separate by wax paper, in tightly covered container and store in cool place.

Judy Humphrey

CHEESE DELIGHTS

1 box Duncan Hines Yellow	1	egg
Cake Mix (Deluxe II)	1	stick butter

Cream above ingredients together and press into greased 9x13 pan.

Mix:

8 oz. cream cheese (softened)	2	tsp. vanilla
2 eggs	1	box confectioners sugar

Pour on top of other mixture and bake 30-40 minutes at 350 degrees or until lightly browned on top.

Betty Welch

BUTTER PECAN ICE CREAM

2 eggs	2	tsp. maple flavoring (may
1 box light brown sugar		substitute 1/2 cup Log
2 large cans of milk		Cabin syrup)
2 cups milk	1/2-1	cup toasted pecans

White sugar to taste (omit if
you use syrup)

Delene Russell

DESSERTS

BUTTER PECAN ICE CREAM

Yield: 1 gallon

- | | | | |
|-------|---|-------|---|
| 3 | Tbsp. butter | 4 | Tbsp. coffee creamer dissolved
in 1/4 cup hot water |
| 1 | cup chopped pecans | 1 | tsp. vanilla |
| 1 1/2 | cups sugar | 2 | tsp. butter flavoring |
| Dash | salt | 1/2-1 | tsp. maple flavoring (depend-
ing on individual taste) |
| 1 | can sweetened condensed milk | | |
| 1 | (13 oz.) can evaporated milk | | |
| 1 | (3 5/8 oz.) pkg butter pecan
instant pudding mix | | |

Melt butter and mix with pecans. Spread out on a pan and toast in oven at 325 degrees. Watch nuts carefully (they scorch easily) and stir often so they brown evenly. Remove and cool. Mix sugar and salt. Add sweetened condensed milk, evaporated milk, instant pudding mix, coffee creamer dissolved in hot water and flavorings. Mix well and pour into freezer. Add enough fresh milk to bring mixture to 2/3 level. Mix well. Put dasher in place. Add toasted pecans on either side and process.

Luvina Glover

Beverly Farrar

LOW COST SWEETENED CONDENSED MILK

- | | | | |
|-----|-----------------------------|-----|---------------|
| 1 | cup instant nonfat dry milk | 2/3 | cup sugar |
| 1/3 | cup boiling water | | Pinch of salt |
| 3 | Tbsp. melted margarine | | |

Place all ingredients in a blender, process until smooth. Keeps several weeks in refrigerator. This can be used in any recipe that calls for sweetened condensed milk.

Donna Stuart

HOT FUDGE SAUCE

- | | | | |
|---|---|-----|--|
| 4 | (1 oz.) squares semi-sweet
chocolate | 1 | (14 oz.) can sweetened
condensed milk |
| 2 | Tbsp. butter or margarine | 1 | tsp. vanilla extract |
| | | 1/8 | tsp. salt |

In top of double boiler over hot (not boiling) water, melt chocolate and margarine. Add condensed milk, vanilla extract and salt. Cook stirring constantly, about 5 minutes or until sauce is slightly thickened. Serve warm over ice cream. Makes 1 1/3 cup sauce.

Margaret Moore

The kingdom of God is within you.

Luke 17:21

Fruit Salads

Incline your ear, and come unto Me: hear, and your soul shall live.

Isaiah 55:3

FRUIT SALADS

ORANGE SALAD

- | | | | |
|---|-----------------------|-----|-------------------------------|
| 2 | cans mandarin oranges | 1 | large can crushed pineapple |
| 2 | small orange jello | 1 | small can frozen orange juice |
| 2 | cups boiling water | 3/4 | cup cold water |

Drain oranges and pineapple. Dissolve Jello in boiling water, add frozen orange juice, stir until melted; then add cold water. Stir well and add fruit. Chill until set.

TOPPING:

- | | | | |
|---|------------------|---|----------------------------|
| 2 | pkgs. Dream whip | 1 | pkg. lemon instant pudding |
| 1 | cup milk | | mix |

Mix Dream whip as directed; mix pudding mix and milk. Fold into Dream whip. Spread over orange salad.

Kay Hall

WATERGATE SALAD

- | | | | |
|---|-----------------------------|---|--------------------|
| 1 | box pistachio pudding mix | 1 | bowl Cool Whip |
| 1 | small can crushed pineapple | 1 | cup chopped pecans |
| 2 | cups mini marshmallows | | |

Mix all ingredients together and refrigerate for 12 hours.

Beth Ann Hooper

HEAVENLY ORANGE FLUFF

- | | | | |
|-------|--|---|--|
| 2 | small pkgs. orange jello | 2 | small cans mandarin oranges,
drained |
| 2 1/2 | cups boiling water | | |
| 1 | small can frozen orange juice,
undiluted (thawed) | 1 | 13 oz. can crushed pineapple
with juice |

Mix jello with hot water. Stir in undiluted orange juice. Add mandarin oranges and pineapple. Pour into dish and congeal.

TOPPING:

- | | | | |
|---|---------------------------------------|-----|--|
| 1 | pkg. instant lemon pudding
(large) | 1/2 | pt. whipping cream or small
Cool Whip |
| 1 | cup milk | | |

Beat pudding with milk until mixed well. Fold whipped cream or Cool Whip into pudding. Spread on gelatin. Cut in squares and serve.

Virginia Johnson

FRUIT SALADS

FRUIT FLUFF

- | | | | |
|---|-----------------------------|-----|---------------------------|
| 1 | can Mandarin oranges | 1/2 | cup lemon juice |
| 1 | can sliced peaches | 1 | large container Cool Whip |
| 1 | small can crushed pineapple | 1 | can condensed milk |

Mix lemon juice with condensed milk. Add mandarin oranges (drained), peaches (drained) and pineapple. Mix well. May garnish with nuts and cherries. Refrigerate several hours before serving.

Sandra Jackson

LUSCIOUS STRAWBERRY SALAD

- | | | | |
|-----|---------------------------------|---|-----------------------------|
| 1 | 6 oz. pkg. strawberry jello | 2 | cups boiling water |
| 1 | pint frozen sliced strawberries | 1 | small can crushed pineapple |
| 1/2 | cup chopped nuts | 1 | carton sour cream |

Dissolve jello in boiling water. Mix 1/2 of all ingredients, except sour cream, to 1/2 of jello. Pour in dish and chill until firm. Spread sour cream over this; then mix remaining 1/2 of ingredients and pour over sour cream. Chill until firmly set.

Carol Smith
Roxanne Lineberger
Gail Goodson
Jean Sosebee

STRAWBERRY JELLO SALAD

Bring to a boil:

- | | | | |
|-----|-----------|---|-----------------------------|
| 1 | cup water | 1 | small can crushed pineapple |
| 1/4 | cup sugar | | |

Remove from heat and add 1 small box strawberry jello. Mix well. Pour into large bowl and refrigerate until jelled. Add 1 cup chopped nuts, 1 (8 oz.) cream cheese and 1 (9 oz.) container of Cool Whip. Continue to mix until all the cream cheese is blended in.

Sue Farr

FRUIT SALADS

LIME CONGEALED SALAD

- | | | | |
|---|------------------------|---|----------------------------|
| 2 | small pkgs. lime jello | 2 | (3 oz.) pkgs. cream cheese |
| 3 | cups boiling water | 1 | cup mayonnaise |

Dissolve jello in boiling water then add cream cheese and mayonnaise. Partially jell.

- | | | | |
|---|-----------------------|---|------------|
| 1 | can crushed pineapple | 1 | cup pecans |
|---|-----------------------|---|------------|

After partially jelling add pineapple and nuts and jell.

OPTION: You can use 1 pkg. lemon jello and 1 pkg. lime jello and 1 small carton cottage cheese and 1 small can condensed milk instead of cream cheese. Other ingredients the same.

Virginia Johnson

APRICOT SALAD

- | | | | |
|---|---|-----|------------------------------|
| 2 | boxes apricot or orange gelatin | 1 | can Angel flaked coconut |
| | | 1/2 | cup pineapple juice |
| 2 | cups hot water | 1 | beaten egg |
| 2 | cups cold water | 2 | Tbsp. flour |
| 1 | No. 2 can pineapple, drained (save juice) | 1 | 8 oz. pkg. soft cream cheese |
| | | 3/4 | cup sugar |
| 3 | sliced bananas | 1 | container Cool Whip |
| 2 | cups minature marshmallows | | |

Dissolve gelatin in hot water, add cold water, chill to thicken. Add pineapple, bananas and marshmallows. Congeal in 7x11 dish. Mix juice, egg, sugar, and flour; cook until thick. Add cream cheese, stir until smooth. Cool. Fold Cool Whip into cooked mixture. Spread over congealed salad. Sprinkle coconut on top.

Lois Powers

FRUIT SALADS

BLUEBERRY SALAD

2 boxes grape gelatin, dissolved in:

2 cups hot water

Add:

1 can blueberry pie filling

1 large can crushed pineapple,
undrained

Congel then add topping.

8 oz. cream cheese

1 cup sour cream

1 tsp. vanilla

1/4 cup sugar

Beat together. Sprinkle nuts on top.

Lois Powers

Etta Scoggins

Betty Welch

Roxanne Lineberger

ORCHID BLUEBERRY SALAD

2 small or 1 large raspberry

1 pkg. cream cheese

jello

1 cup whipping cream

1 can blueberries

1 cup hot water

Small can pineapple

1 cup pineapple juice

1 cup nuts

Whip cream and add sugar, enough to sweeten slightly. Cream cheese, fold in nuts, blueberries and pineapple. Mix jello in hot water until dissolved. Add juice. Fold into whipped cream mixture. Chill until set and serve.

Donna Foy Stewart

CHERRY DELIGHT

1 (3 oz.) pkg. cherry gelatin

1 pkg. whipped topping mix

1 cup boiling water

1/2 cup milk

1 (9 oz.) can crushed pineapple

2/3 cup chopped nuts

Drain pineapple, reserving juice. Add enough water to make 1 cup liquid. Dissolve gelatin in boiling water, stir in juice and water. Chill until thick and syrupy. Whip topping mix, with milk until soft peaks form. Whip gelatin until fluffy. Beat in whipped topping. Add pineapple and nuts. Chill until firm.

Jeanette Lineberger

FRUIT SALADS

CHRISTMAS CRANBERRY SALAD

- | | |
|-------------------------------|----------------------------|
| 12 oz. pkg. fresh cranberries | 1 can crushed pineapple- |
| 1 cup sugar | liquid included |
| 2 apples-diced | 2 pkgs. small jello-cherry |
| 2 oranges-diced | |

Cook cranberries in sugar until tender. Cool and add jello (mixed according to pkg. directions) and other ingredients to cranberries. Mold and chill.

Delene Russell

CRANBERRY SALAD

- | | |
|---------------------------------|-------------------------|
| 2 boxes cherry jello | 1 cup crushed pineapple |
| 1 can cranberry sauce (jellied) | 1 cup nuts |

Dissolve jello in one cup boiling water; add cranberry sauce and mix with mixer until sauce is dissolved. Add rest of ingredients, chill until firm. Serve on lettuce leaf.

Marcella Wiggins

CRANBERRY SALAD

- | | |
|--------------------------------------|--|
| 1 bag whole cranberries
(crushed) | 1 large can crushed pineapple
(drained) |
| 2 cups sugar | 1 1/2 cups chopped nuts |

Combine above ingredients and let stand for 1 hour. Serves 15 to 20.

Nell Turner

FRUIT SALAD

- | | |
|----------------------------|---------------------------------|
| 1 8 oz. pineapple tidbits | 1/2 cup nuts |
| 1 17 oz. fruit cocktail | 1 11 oz. mandarine oranges |
| 1/2 cup coconut (optional) | 2 Tbsp. lemon juice |
| 2 bananas (optional) | 1 3 oz. instant vanilla pudding |

Cut up bananas, pour lemon juice over and set aside. In a large bowl mix fruits and fruit juices. Add bananas, lemon juice and coconut--sprinkle in pudding mix and stir. Top with small carton of Cool Whip. Refrigerate.

Marcella Wiggins

FRUIT SALADS

FRUIT SALAD

- | | |
|---------------------------|---------------------------|
| 1 can pineapple chunks | Few cherries |
| 1 can angel flake coconut | 1 pkg. small marshmallows |
| 1 can seedless grapes | 1 cup sour cream |
| 1 can mandarin oranges | |

Drain all cans well. Mix with 1 cup sour cream.

Roxanne Lineberger

5 CUP AMBROSIA

- | | |
|---------------------------------|-----------------------------|
| 1 20 oz. can crushed pineapple. | 1 cup coconut |
| well drained | 1 cup minature marshmallows |
| 1 8 oz. can mandarin oranges. | 1 cup sour cream |
| well drained | |

Combine all ingredients and chill well before serving.

Barbara Foy

FRUIT & SOUR CREAM DESSERT

- | | |
|-------------------------------|------------------------------|
| 1 large pkg. Strawberry Jello | 1 mashed banana |
| 1 cup boiling water | 1 carton fresh strawberries, |
| 1/2 cup cold water | (may be frozen) |
| 1 med. can crushed pineapple | Chopped nuts if desired |
| with juice | 1 carton sour cream |

Mix everything except the sour cream. Pour 1/2 the jello and fruit mixture into a baking dish and chill until firm. Top with 1 carton of sour cream and the remaining jello mixture. Refrigerate until very firm and serve. Keep stored in the refrigerator.

Bobbie Blanton

HOLIDAY SALAD

- | | |
|----------------------|---------------------------------|
| 1 lb. cream cheese | 1 pkg. lemon jello |
| 1 lg. can pineapple | 1 small jar maraschino cherries |
| 1 cup chopped pecans | 1 pt. whipped cream |

Mix jello with 1 cup hot water. 1 cup juice from pineapple and cherries. Let congeal, then whip in softened cream cheese and rest of ingredients.

Margaret Moore

FRUIT SALADS

PISTACHIO SALAD

- | | | | |
|---|---------------------------|-----|---------------------------|
| 1 | pkg. 3 1/2 oz. Pistachio | 1 | cup minature marshmallows |
| | pudding mix (instant) | 1/2 | cup chopped pecans |
| 1 | lg. can crushed pineapple | 1 | 9 oz. carton of Cool Whip |

In a large bowl pour the pineapple with juice, stir in pudding mix, marshmallows and nuts. Fold in Cool Whip. Pour into a large oblong Pyrex dish. Refrigerate overnight, cut into squares and serve. Makes 24 squares.

Gail Smith
Donna Stuart
Marcella Wiggins

SUMMER SLIMMER SALAD

- | | | | |
|---|------------------------------|---|-------------------------------|
| 1 | 24 oz. carton cottage cheese | 1 | lg. can pineapple chunks |
| 1 | lg. orange jello | | (drained) |
| 1 | lg. carton Cool Whip | 1 | can mandarin oranges(drained) |

Sprinkle dry jello over cottage cheese and stir, mixing well. Add Cool Whip, mix well. Fold in drained fruit carefully. Refrigerate overnight.

Karen Stuart

MIXED SALAD

- | | | | |
|---|-----------------------------|---|----------------------------|
| 1 | sm. can pineapple | 2 | pkgs. KNOX gelatin |
| 1 | sm. jar maraschino cherries | 1 | cup grated American cheese |
| 1 | cup sugar | 1 | cup whipping cream |
| 1 | cup water | | |

Cook juice from pineapple and cherries with water and sugar for 5 minutes. Add this to gelatin (dissolved in 1/4 cup water just before mixture comes off stove). Let stand in pan of cool water until thick. Add cheese, whipped cream, pineapple and cherries. Stir. Put in refrigerator to set.

Jean Sosebee

For God hath not given us the spirit of fear; but of power, and of love, and of a sound mind.

II Timothy 1:7

Beverages

Thou shalt guide me with Thy counsel, and afterward receive me to glory.

Psaln 73:24

BEVERAGES

CITRUS ACID PUNCH

Approx. 60 servings

- | | | | |
|---|--------------------------------|---|--------------------|
| 2 | oz. Citrus Acid | 5 | qts. water |
| 2 | large cans pineapple juice | 2 | qts. boiling water |
| 2 | 6 oz. cans frozen orange juice | | |

Dissolve citrus acid in boiling water. Add remaining ingredients. Chill.

Carolyn Russell

PUNCH

- | | | | |
|---|------------------------------------|---|-------------------------|
| 1 | large pkg. cherry Kool-Aid | 1 | qt. ginger ale, chilled |
| 1 | large can pineapple juice, chilled | | |

Mix Kool-Aid according to directions on package, add pineapple juice. Add ginger ale just before serving. You can use any color of Kool-Aid to suit your color scheme. Makes 50 cups.

Donna Stuart

PUNCH

- | | | | |
|---|-------------------------------------|----|--|
| 2 | pkgs. Kool-Aid (any flavor desired) | 46 | oz. can pineapple juice, unsweetened |
| 1 | cup sugar | 3 | oz. can concentrated lemon juice or 2 cans frozen lemonade |
| 2 | qts. water (1 of these warm) | | |

Mix well and chill. When ready to serve add 1 qt. ginger ale.

Paula Glover

Mrs. Havens

BANANA CRUSH PUNCH

- | | | | |
|-------|-------------------|---|-----------------------------------|
| 4 | cups sugar | 4 | cups pineapple juice |
| 6 | cups water | 5 | bananas, mashed |
| 2 1/2 | cups orange juice | 1 | 28 oz. bottle ginger ale, chilled |
| 1/2 | cup lemon juice | | |

Combine sugar and water; place over low heat, stirring until sugar is dissolved. Add fruit juices and bananas. Mix well; cool. Freeze until firm. To serve, thaw until mushy; add ginger ale. Yield: 35 servings.

Lois Powers

Beverly Farrar

BEVERAGES

BRIDE'S PUNCH

2 oz. citric acid mixed with 2 quarts boiling water. Do this 24 hours ahead of making punch. Next day: add:

5 1/2 cups sugar	1 large can pineapple juice
5 qts. cold water	1 small can frozen orange juice

Lois Powers

APRICOT FIZZ

2 cans (12 oz.) apricot nectar	Lemon Juice
2 cans (12 oz.) ginger ale	Sugar

Chill well apricot nectar and ginger ale. When ready to serve, combine the nectar and ginger ale. Dip rims of glasses into lemon juice, then into sugar. Pour in Apricot Fizz and serve.

Elaine Bradshaw

RUSSIAN INSTANT TEA

1/2 cup instant tea	1/2 tsp. cloves
1 1/4 cup sugar	1 tsp. cinnamon
2 cups Tang	2 envelopes lemonade mix(opt.)

Mix well. Put 3 heaping teaspoons full in a cup and pour hot water over it. Serve piping hot. A delicious drink. Store in an airtight container.

Beverly Farrar

RUSSIAN TEA

33 oz. bottle Tang breakfast drink	1 large pkg. pineapple jello
24 oz. Nestea mix with lemon	2 1/2 cups sugar
1 large pkg. lemon jello	2 tsp. cinnamon
	2 tsp. ground cloves

Mix together and use 1 Tbsp. to 1 cup of hot water. Makes approximately 50 cups.

Johnnie Beaver

BEVERAGES

WILLIAMSBURG BREW

- | | | | |
|---|----------------------|----|-----------------|
| 1 | qt. pineapple juice | 1 | qt. apple juice |
| 1 | qt. water | 1 | Tbsp. allspice |
| 2 | Tbsp. pickling spice | 16 | whole cloves |
| 6 | cinnamon sticks | | |

Simmer Williamsburg Brew in saucepan on lowest setting on stove. Add water to brew as it cooks down while simmering. Enjoy the pleasant aroma throughout your home. Share some with a friend.

Donna Stuart

CREAMY HOT CHOCOLATE

- | | | | |
|-----|----------------------------|---|---|
| 1 | 6 oz. jar powdered creamer | 6 | qt. size powdered dry milk |
| 1/2 | cup powdered sugar | 2 | lb. box chocolate flavored
drink mix |

Mix well. Use 1/3 to 1/2 cup of mix to 1 cup of hot water.

Beverly Farrar

STRAWBERRY PUNCH

- | | | | |
|---|-----------------------------|---|------------|
| 1 | large pkg. strawberry jello | 2 | cups sugar |
| 2 | cups boiling water | | |

Mix above together--cool, then add large can pineapple juice, juice of 1 lemon and 2 quarts of water. Freeze 1/2 of recipe, when ready for use pour remaining half over frozen punch to make slushy.

Betty Welch

BANANA PUNCH

- | | | | |
|---|---------------------|---|--------------------------|
| 5 | oranges | 3 | cups sugar |
| 5 | lemons | 5 | cups hot water |
| 5 | bananas (blend) | 1 | ginger ale (when served) |
| 1 | can pineapple juice | | |

Betty Welch

GOLDEN PUNCH

- | | | | |
|---|---------------------------------------|---|---------------------|
| 2 | 46 oz. cans apple juice | 1 | can frozen lemonade |
| 2 | 46 oz. cans pineapple-orange
juice | | (no water) |
| | | 1 | large ginger ale |
| 1 | 46 oz. can grapefruit juice | | |

Mix all ingredients, adding ginger ale just before serving. 30 servings.

Lois Powers

BEVERAGES

FESTIVE FRUIT PUNCH

Basic recipe for less expensive serving:

2 small packages of unsweetened Kool-Ade brand lemon-lime/or you may use 2 pkgs. strawberry or orange Kool-Ade.

2 cups sugar--enough hot water to dissolve sugar and Kool-Ade mixture.

1 large can of unsweetened pineapple juice (any brand).

Enough water to make one gallon.

NOW IF YOU WANT A MORE ELABORATE PUNCH:

Do same as above except use less water.

Add: Crushed pineapple

Fruit cocktail (if desired)

Sliced bananas (about 2 or 3 per gallon) slice thin

Fresh strawberries sliced

Any other fresh or canned fruit you desire--you may add coconut or etc. desired to taste

Jean Sosebee

HOLIDAY PUNCH

- | | | | |
|---|----------------------------|---|----------------------------|
| 2 | boxes gelatin (any flavor) | 5 | lemonade cans water |
| 2 | cups boiling water | 1 | 46 oz. can pineapple juice |
| 3 | 6 oz. cans lemonade | 1 | qt. ginger ale |

Dissolve gelatin in boiling water; chill. Add other ingredients and stir. If not to be served immediately, add ginger ale just before serving. Pour over ice and serve.

Lois Powers

CHRISTMAS PUNCH

- | | | | |
|---|--------------------------------|---|-------------------------|
| 2 | 6 oz. cans frozen limeade | 2 | qts. cold water |
| 2 | 6 oz. cans frozen lemonade | 2 | qts. chilled ginger ale |
| 2 | 6 oz. cans frozen orange juice | | |

Mix limeade, lemonade, orange juice and water. Pour over ice cubes in punch bowl. Add ginger ale. (Pineapple may be used to stretch recipe). Makes 60 half-cup servings.

Lois Powers

BEVERAGES

MOCK CHAMPAGNE

2 qts. apple cider 1 cup sugar
2 large cans pineapple juice Yellow food coloring if desired
2 qts. ginger ale
Chill. Then mix together.

Mrs. H. J. Havens
Etta Scoggins

RUSSIAN TEA

1 9 oz. jar Tang Breakfast 1/3 cup instant tea
 Drink 1/2 tsp. cinnamon
1/2 cup sugar Dash of salt
Mix all ingredients together and place in tightly closed jar. Use 2 heaping teaspoons in cup of boiling water. Makes approximately 30 cups.

Carolyn Russell

MAKING AND KEEPING ICED TEA

To make good tea use plenty of water. Pour boiling water over tea twice, steeping 3-5 minutes each time. No extra water will be needed.

If tea is sweetened with sugar or saccharine when made, it can be stored when cool in refrigerator without clouding.

The native tea countries make tea with cold water, let it steep in sunshine several hours. Will not cloud unsweetened in refrigerator.

Wherefore take unto you the whole armor of God, that ye may be able to withstand in the evil day, and having done all, to stand.

Ephesians 6:13

Soups,

Stews,

Sauces &

Salad Dressings

God is our refuge and strength, a very present help in trouble.

Psalm 46:1

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

BRUNSWICK STEW

- | | |
|------------------------------|-------------------------|
| 3 cup chopped chicken | 1 lg. bottle catsup |
| 1 1/2 lb. ground beef (opt.) | 1 qt. tomatoes, crushed |
| 1/2 lb. lean pork | 1 qt. creamed corn |
| 1-2 lg. onions | 1 can lima beans (opt.) |
- Cook chicken, bone and chop. Cook beef, pork, and onion in chicken stock. Chop and mash well. Add other ingredients and cook slowly for 1 hour.

Barbara Foy

STEW BEEF WITH VEGETABLES

- | | |
|-----------------------|----------------------------|
| 2 lbs. lean stew beef | 3 or 4 carrots |
| 1 tsp. Accent | 1 (16 oz.) can small white |
| 2 tsp. salt | onions |
| 1/4 tsp. black pepper | 8 or 10 small new potatoes |
- Brown beef in heavy saucepan in small amount of fat, reduce heat and add salt, pepper and Accent and about 1 1/2 cups water. Let simmer for about 1 1/2 hours.
- Meanwhile, peel potatoes and carrots; cut carrots in 2" pieces. Push meat to one side of pan and place carrots and potatoes in broth and let cook until tender (about 30 minutes). If there is not enough broth, add a bit of water. When the potatoes and carrots are tender, add onions and their liquid.
- When the broth has returned to a boil, add slowly to broth blended 3 Tbsp. cornstarch in 1/2 cup water. It may not take all the cornstarch or it may take a little more, depending on the amount of broth—just make a nice medium thick gravy. Do not over stir and cook gently after adding cornstarch so the vegetables will be firm.

Barbara Foy

SQUASH STEW

- | | |
|-------------------|-----------------------|
| 6 medium squash | 1 qt. of low-fat milk |
| 5 Tbsp. margarine | 2 tsp. pepper |
- Boil squash in salt water until tender. Melt margarine in a heavy saucepan. Add drained squash and heat. Add milk, salt and pepper. Heat but do not boil. Serve hot with crackers. A low calorie dish that tastes a lot like oyster stew.

Judy Morse

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

CHICKEN STEW

- | | | | |
|-----|-----------------------|-------|------------------------------|
| 1 | large hen | 2 | qt. sweet milk |
| 2 | cans cream style corn | 1 1/2 | lb. crackers (rolled to make |
| 2 | No. 2 cans tomatoes | | crumbs) |
| 1/2 | lb. onion (chopped) | | Salt, pepper and hot sauce |
| 1/2 | lb. butter | | |

Cook chicken until tender in 3 quarts water. Remove from bone. Grind chicken. Boil corn and tomatoes (mashed) in broth (should be 1/2 gal.) 15 minutes. Cook onions in small amount of water or broth. Combine vegetables mixture and chicken, simmer 20-30 minutes. Add butter, milk and seasoning, bring to boil. Remove from heat and add the cracker crumbs. Serve, or may be frozen for future use.

Barbara Foy

FISH CHOWDER

- | | | | |
|---|-----------------------------------|-----|-----------------------------|
| 1 | cup diced potatoes | 1 | medium sized onion, chopped |
| 1 | cup boiling water | 3/4 | lb. fish fillets, cubed |
| 3 | slices bacon, cut in small pieces | 1 | cup milk |
| | | | Salt and pepper to taste |

Cook potatoes in water in covered pan 10 to 15 minutes. Meanwhile, fry the bacon until some of the fat has cooked out. Add onion, fat and fish to potatoes. Cook slowly until fish and potatoes are done (about 10 minutes). Add milk, salt and pepper. Heat just to boiling. Sprinkle with parsley. Serve with tomato and cucumber salad. Serves 4.

Barbara Foy

CAMPSITE STEW

- | | | | |
|------------------|--|---|--------------------------|
| 1 | lb. ground beef | | |
| Brown and drain. | | | |
| 1/2 | cupped chopped onion | 1 | can condensed beef broth |
| 3 | big potatoes, pared and diced (3 cups) | 1 | tsp. salt |
| | | | Dash pepper |
| 1 | 16 oz. can creamed corn (2 cups) | | |

Add beef broth, onion, potatoes, salt and pepper. Cover and cook over low heat 20-25 minutes until potatoes are tender. Add corn and simmer 5 minutes longer. Stir occasionally during entire cooking period. (Add canned tomatoes to leftovers for delicious homemade soup.)

Barbara Foy

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

POTATO SOUP

Peel 4 large potatoes and 2 medium onions. In a 2-quart pot dice potatoes and onions. Add water to just cover. Boil on medium heat until almost done. Then add 3/4 stick butter, 2 Tbsp. parmesan cheese. In a small cup mix 1 Tbsp. of cornstarch with 1/3 cup of cold water. Mix well. Have potatoe mixture boiling and add corn starch mixture. Salt and pepper to taste. Good with corn bread on a cold night. Serves 4.

Etta Scoggins

BROWNED POTATO AND CABBAGE SOUP

- | | | | |
|-----|---------------------------|-------|---------------------|
| 3 | cup cubed potatoes | 2 | Tbsp. flour |
| 6-7 | cup chopped cabbage | 2 1/2 | cup skim milk |
| 1 | cup water | 1 | Tbsp. soy sauce |
| 3 | cup chopped yellow onions | | Dash cayenne pepper |
| 2 | tsp. corn oil | | |

In stockpot, cook potatoes and cabbage in water until tender. While these are cooking, saute onions in large skillet in oil until golden. Add flour and toss until onions are coated. Continue to cook and stir over medium heat for a minute or two, then add milk slowly, stirring until milk is incorporated. Add soy sauce. Stir onion sauce into undrained potatoes and cabbage. A dash of cayenne pepper can be added for flavoring. Simmer soup 10-15 minutes over low heat. Serve hot. Serves 6.

Barbara Foy

ALABAMA CHICKEN SAUCE

- | | | | |
|---|----------------|---|----------------------------|
| 1 | cup mayonnaise | 1 | Tbsp. mustard |
| 1 | cup ketchup | 2 | Tbsp. Worcestershire sauce |
| 4 | Tbsp. sugar | 2 | Tbsp. poppy seeds |
| 1 | Tbsp. vinegar | | |

Mix all ingredients well. Keep in a covered container in refrigerator. Will keep several weeks. Goes very well with all the frozen chicken bits and sticks that are in your grocer's frozen food department.

Sue Farr

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

COCKTAIL SAUCE

- | | |
|-----------------------------|---------------------------|
| 2/3 cup catsup | Dash cayenne pepper |
| 3 Tbsp. chili sauce | Dash Tobasco sauce |
| 2 Tbsp. bottled horseradish | Dash Worcestershire sauce |
| 3 Tbsp. lemon juice | |

Mix all ingredients together and chill. Makes 1 cup.

Luvina Glover

MEAT LOAF SAUCE

- | | |
|-----------------------------|---------------------|
| 1 can cream of tomato soup | 1 med onion (cubed) |
| 1/2 cup meat loaf drippings | |

Saute' onions in drippings, add soup, salt and pepper to taste. Cook until bubbly hot. Slice meat loaf and pour sauce over it. Makes 1 1/2 cups.

Gail Smith

BBQ SAUCE FOR TWO CHICKENS

- | | |
|-----------------------|------------------------------|
| 2 cups vinegar | 1 tsp. black pepper |
| 1 tsp. salt | 1 Tbsp. liquid smoke |
| 3/4 stick butter | 2 Tbsp. Worcestershire sauce |
| 1/2 cup catsup | 1/2 cup sugar |
| 1 1/2 tsp. red pepper | 1 tsp. onion salt |
| 1 cup water | 1/4 cup Heinz 57 sauce |

Mix all ingredients together. Brush chicken with Wesson Oil and lay skin side down in baking dish or pan. Pour sauce over chicken and bake 350 degrees for 1 hour and 10 minutes, basting frequently. Turn chicken and cook 30 minutes more. Chicken may be done in less time depending on oven.

Doris Enloe

BARBECUE SAUCE

- | | |
|-----------------------|------------------------|
| 1/2 cup oil | 3/4 cup onion, chopped |
| 3/4 cup catsup | 3/4 cup water |
| 1/3 cup vinegar | 3 Tbsp. sugar |
| 2 Tbsp. mustard | 2 tsp. salt |
| 1/2 tsp. black pepper | Hot sauce to taste |

Cook onions in oil until tender. Add rest of ingredients and simmer for 30 minutes

Kay Hall

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

BLUE CHEESE DRESSING (47 cal.)

1 cup low-fat cottage cheese 4 tsp. lemon juice
(less 2% fat) 1/2 cup skim milk

1/3 cup crumbled blue cheese

In blender combine cottage and 1/2 blue cheese and lemon juice. Stir in remaining cheese. Cover, chill. Makes 1 2/3 cup or 13-2 Tbsp. servings.

Barbara Foy

The things which are impossible with men are possible with God.

Luke 18:27

Renew a right spirit within me.

Psalm 51:10

Cookies

Now unto Him that is able to do exceeding abundantly above all that we ask or think, according to the power that worketh in us. - *Ephesians 3:20*

COOKIES

SNICKERDOODLES

(Cookies)

- | | |
|--------------------------------|----------------------------------|
| 3 cups all-purpose flour | 1 tsp. vanilla |
| 1/2 tsp. salt | 2 eggs |
| 3/4 tsp. baking soda | 1/4 cup milk |
| 1 cup soft butter or margarine | 1 Tbsp. butter for cookie sheets |
| 1 1/2 cups sugar | |

Topping:

- | | |
|---------------|------------------|
| 3 Tbsp. sugar | 3 Tbsp. cinnamon |
|---------------|------------------|

Preheat oven to 375 degrees. Sift flour, salt and baking soda into a medium-sized bowl and set aside. Put butter or margarine into a large mixing bowl and cream well. Add sugar, a little at a time, beating well until smooth. Stir in vanilla. Beat eggs in a small bowl. Add beaten eggs to the butter and sugar mixture. Add milk and sifted dry ingredients to the egg, butter and sugar mixture, stir. Combine the sugar and cinnamon for the topping in a small bowl. Grease cookie sheets with butter. Drop large teaspoonfuls of dough onto the greased cookie sheets about 1" apart. Use your finger or another spoon to get the dough off the teaspoon. Sprinkle tops of cookies with cinnamon and sugar. Bake about 10 minutes until cookies are brown around edges. Cool on wire racks.

Carol Watson

MAGIC COOKIE BARS

- | | |
|----------------------------------|------------------------------------|
| 1/2 cup (1 stick) butter, melted | 1 1/3 cups flaked coconut |
| 1 1/2 cups graham cracker crumbs | (3 1/2 oz. can or package) |
| 1 cup chopped walnuts | 1 1/3 cups (15 oz.) condensed milk |
| 1 cup Carob chips | |

Pour melted butter into 13x9x12 pan (tilt to cover bottom) sprinkle graham crackers evenly on butter. Sprinkle walnuts evenly on crumbs. Sprinkle Carob Chips over walnuts. Sprinkle coconut over Carob Chips. Bake at 350 degrees about 25 minutes until lightly brown. Cool 15 minutes. Cut into bars. Lift from pan with spatula. Cool on wire. Makes 1 1/2 lbs.

Teri Phoenix

COOKIES

MAGIC COOKIE BARS

- | | |
|----------------------------------|--------------------------------|
| 1/2 cup margarine | 1 (6 oz.) semi-sweet chocolate |
| 1 1/2 cups graham cracker crumbs | morsels |
| 1 can condensed milk | 1 (3 1/2 oz.) can coconut |
| 1 cup chopped nuts | (1 1/2 cups) |

Preheat oven to 350 degrees - 325 degrees for glass pan. In a 13x9 inch pan, melt margarine in oven. Sprinkle crumbs over margarine. Pour milk over crumbs. Top evenly with remaining ingredients. Press down gently. Bake 25 to 30 minutes until lightly browned. Cool before cutting.

Sandra Jackson

EASY TOFFEE BARS

- | | |
|---------------------------------|----------------------------|
| 15 graham crackers (2½ x 2½) | 1 cup butter or margarine |
| 1 cup firmly packed brown sugar | 6 oz. pkg. chocolate chips |
| | 1/4 cup chopped nuts |

Heat oven to 400 degrees. Line 13x9 inch pan with foil; grease foil well with butter. Arrange graham crackers in pan. Combine brown sugar and butter in saucepan and bring to a boil stirring constantly. Remove from heat and pour over graham crackers. Bake at 400 degrees for 5 minutes. Remove from oven and sprinkle chocolate chips over graham crackers immediately. When chips are soft, spread over top, then sprinkle with nuts. Chill 30 minutes or until set. Break into pieces. Store in refrigerator.

Suzi Bridges

CONGO BARS

- | | |
|------------------------------|---------------------------|
| 2/3 cup Crisco | 1 tsp. baking powder |
| 1 box light brown sugar | 1/2 tsp. salt |
| 1/4 cup water | 3 eggs |
| 1 tsp. vanilla | 1 1/2-2 cups chopped nuts |
| 2 3/4 cups self-rising flour | |

Pour sugar into a large bowl. Melt Crisco and pour over sugar, beat in all other ingredients, except nuts. Beat well then stir in nuts. Bake at 300 degrees for about 30 minutes in 13x11 oblong cake pan. When done cake will fall. Cut into squares and serve. Makes 24 large bars.

Gail Smith

COOKIES

BLONDE BROWNIES

1 1/2 sticks margarine

3 cups brown sugar

Melt, mix and cook.

Add 3 whole eggs.

Add:

2 1/4 cups sifted flour

1 1/2 cup nuts (chopped)

3/4 tsp. salt

1 tsp. vanilla

1 tsp. baking powder

Bake in 13x9 inch pan at 350 degrees for 30 minutes.

Beverly Farrar

MELTING MOMENTS

1 cup soft butter

1/3 cup conf. sugar

3/4 cup corn starch

1 cup sifted flour

Cream butter, beat in sugar and add corn starch and flour. Mix well. Chill one hour. Form small irregular heaps on ungreased sheet. Bake at 350 degrees until light brown, about 15 minutes. Cool and frost. Frosting:

2 Tbsp. melted butter

1 tsp. flavoring (orange, lemon,
vanilla)

1 cup powdered sugar

Mix and add enough milk to spread.

Donna Stuart

CHOCOLATE OATMEAL COOKIES

1 stick margarine

2 cups sugar

1/2 cup milk

1/2 cup cocoa

Cook for 1 minute on medium heat. Add 1/2 cup peanut butter, 2 cups Quaker Oats and 1/2 cup coconut, optional). Mix well and drop on wax paper and let cool. Makes approximately 2 dozen.

Angie McGinnis

COOKIES

OATMEAL COOKIES

- | | |
|--------------------------------------|------------------------------------|
| 1 1/4 cups sifted all-purpose flour | 1 egg |
| 1/4 tsp. soda | 1/2 tsp. vanilla |
| 1/2 tsp. cinnamon | 1 cup rolled oats |
| 1/2 tsp. salt | 1/4 cup buttermilk or sour milk |
| 1/2 cup soft butter or marg. | 3/4 cup seedless raisins, chopped |
| 1 cup firmly packed dark brown sugar | 1/2 cup pecans or walnuts, chopped |

Sift flour, soda, cinnamon and salt together. Cream butter and sugar thoroughly. Add egg and vanilla, beating until light. Add flour and buttermilk alternately, beating until smooth. Add rolled oats, mix well. Add raisins and nuts. Drop by teaspoon on greased baking sheet. Bake in hot oven 400 degrees about 12 minutes or until edges brown. Yield: 4 dozen cookies.

Etta Scoggins

CHOCOLATE OATMEAL COOKIES

- | | |
|-----------------------|-------------------|
| 2 cups sugar | 1 stick margarine |
| 1/2 cup milk | 3 Tbsp. cocoa |
| 1/2 cup peanut butter | 3 cups oatmeal |

Boil sugar, margarine and cocoa for one minute, stirring constantly. Remove from heat and add peanut butter, stirring until well mixed. Stir in oatmeal. Drop on waxed paper. Allow time to cool and then store.

Suzi Bridges

M&M COOKIES

- | | |
|---------------------|---------------------------------|
| 1 cup shortening | • 2 1/4 cups sifted plain flour |
| 1 cup brown sugar | 1 tsp. soda |
| 1/2 cup gran. sugar | 1 tsp. salt |
| 2 tsp. vanilla | 1 1/2 cups M&M plain candy |
| 2 eggs | |

Blend shortening and sugars. Beat in vanilla and eggs. Sift remaining dry ingredients together; add to the sugar and egg mixture. Mix well. Stir in 1 cup M&M's, reserve the rest. Drop from teaspoon onto ungreased cookie sheet. Decorate tops with remaining M&M's. Bake at 350 degrees for 10-12 minutes, until golden brown. DO NO OVERBAKE. Makes about 6 dozen.

Joann Heavener

COOKIES

CHOCOLATE CHIP COOKIES

1 3/4 cup sifted all-purpose flour	1/2 cup sugar
1/2 tsp. baking soda	1/4 cup firmly packed brown sugar
1/4 tsp. salt	
3/4 cup margarine (whipped margarine will make a thicker, softer cookie but either kind can be used)	1 egg 1 tsp. vanilla 1 pkg. (6 oz.) semi-sweet chocolate morsels

Measure flour, baking soda and salt in bowl. In another large bowl, beat margarine, granulated sugar, brown sugar, egg and vanilla until fluffy. Now add flour mixture to margarine mixture stirring until well blended. Stir in chocolate pieces. Drop by rounded teaspoonfuls, 1 inch apart onto lightly greased cookie sheet. Bake at 350 degrees for 8 minutes or until golden brown. Remove from sheet and cool on wire rack. For best results always cook cookies in the upper third of oven. These cookies can be stored in freezer, just wrap in foil and freeze. Unwrap and thaw 30 minutes before eating. Can be stored up to a year in the freezer.

Paula Glover

RUSSIAN TEA CAKES

1 cup soft butter	1 tsp. vanilla
1/2 cup sifted powder sugar	
Mix above together.	
2 1/4 cups plain flour, sifted	3/4 cup nuts
1/4 tsp. salt	

Mix all together, chill dough. Roll into 1 in. balls. Put on ungreased sheet. Bake till set, not brown, roll in powdered sugar. Cool and roll again. Bake at 400 degrees for 10-12 minutes. Makes 4 dozen 1 1/2 inch cookies.

Barbara Foy

COOKIES

CRISPY CHOCOLATE BARS

- | | | | |
|---|--|-----|-------------------------|
| 1 | pkg. (6 oz.) semi-sweet
chocolate morsels | 1/2 | cup peanut butter |
| | | 5 | cups corn flakes cereal |
| 1 | pkg. (6 oz.) butterscotch
morsels | | |

Combine chocolate and butterscotch morsels and peanut butter in large saucepan. Stir over low heat until smooth. Add cornflakes cereal and stir until well-coated. Spread mixture into 9x9x2 inch pan. Chill until firm. Let stand at room temperature about 10 minutes before cutting into bars.

Paula Glover

NO BAKE CHOCOLATE COOKIES

- | | | | |
|---|--------------|-----|------------------------|
| 2 | cups sugar | 1/2 | cup cocoa, unsweetened |
| 1 | stick butter | 1/2 | cup milk |

Mix and cook 3 minutes. Add: 2 cups oatmeal (one at a time) and 1/2 cup peanut butter. Drop on wax paper.

Donna Stuart

GEORGIA CRACKERS

- | | | | |
|---|------------------------------------|---|---|
| 1 | box Ritz or Town House
Crackers | 2 | lbs. milk chocolate (or any
other chocolate) |
| 1 | (16 oz.) jar peanut butter | | |

Melt chocolate. In the meantime, spread peanut butter on crackers, then dip in chocolate until entire cracker is covered. Place on wax paper and let cool at room temperature or put in refrigerator for a few minutes.

Donna Stuart

COOKIES

FRUIT CAKE COOKIES

1 cup shortening	1 tsp. vanilla flavoring
2 cups brown sugar	1 cup candied green cherries (6 oz.)
3 1/2 cups plain flour	1 cup candied red cherries (6 oz.)
1/2 cup buttermilk	2 cups chopped dates
1 tsp. soda	1 1/2 cups chopped pecans
1 tsp. salt	
2 eggs	

Mix shortening and brown sugar together, beat until not grainey; gradually add flour mixed with soda and salt, alternately adding part of flour mixture and buttermilk. Add eggs, one at a time, beating very well after each egg is added. Add candied cherries, dates and nuts. Chill this mixture for at least one hour. Drop by teaspoon on greased cookie sheet. Bake 325 degrees for about 12 minutes.

Bobbie Blanton

FRUIT CAKE COOKIES

1/2 cup butter (softened)	1/2 tsp. allspice
1/2 cup firmly packed light brown sugar	1/2 tsp. cinnamon
2 eggs beaten	1 cup candied cherries (cut up)
1/4 cup buttermilk	1 cup candied pineapple (cut up)
1 1/2 cup self-rising flour	1 cup chopped dates
1/2 tsp. soda	1 (8 oz.) pkg. raisins
	3 cups chopped pecans

Cream butter, sugar and eggs. Sift flour, soda, allspice and cinnamon, add to creamed mixture. Add milk and other ingredients. Mix well. Teaspoon out onto greased cookie sheet. Bake at 300-325 degrees for 25 minutes. Makes about 2 dozen cookies.

Sherry Foy

COOKIES

LEMON SQUARES

1/2 lb. real butter 2 cups flour

1/2 cup powdered sugar

Creme butter and sugar. Add flour and blend. Pat this mixture into the bottom of a jelly roll type pan. Bake 20 minutes at 350 degrees.

4 eggs, beaten 2 Tbsp. flour

1/2 tsp. salt 6 Tbsp. lemon juice

2 cups sugar 1 Tbsp. baking powder

Beat eggs, add salt. Gradually add the other ingredients, mixing well. Remove crust from oven and pour egg mixture over. Reduce oven temperature to 300 degrees. Bake an additional 35 to 40 minutes. Sprinkle powdered sugar over top. Cut into squares when cool, but not cold.

Beverly Farrar

GRANDMA'S TEA CAKES

1 cup butter 2 cups sugar

2 eggs 1 1/4 tsp. soda

1/2 to 1 tsp. salt 2 tsp. vanilla

4 to 5 cups plain flour

Cream butter and sugar together, add remaining ingredients. Roll the dough wafer thin, cut with cookie cutter. Bake at 350 degrees.

This is my favorite recipe.

Rosa Lee Pearson

BUTTERNUT SQUARES

1 1/4 cup cooking oil 1 3/4 cups brown sugar

2 eggs

Beat the above together and stir in the following:

1 tsp. vanilla 1 1/2 cups self-rising flour

1/2 cup chopped nuts

Bake in greased pan approximately 8x16" pan at 350 degrees for 30 minutes. When taken from the oven, frost with the following:

2 Tbsp. melted margarine 2 Tbsp. lemon juice

1 1/2 cups powdered sugar

Donna Stuart

COOKIES

SIMPLY SCRUMPTIOUS BUTTERSCOTCH SQUARES

- | | | | |
|-----|--|---|--|
| 1 | (12 oz.) pkg. butterscotch
flavored morsels | 1 | (8 oz.) softened cream cheese
(do not use spreadable) |
| 1/3 | cup butter | 1 | (14 oz.) can Eagle Brand milk |
| 2 | cups graham cracker crumbs | 1 | tsp. vanilla extract |
| 1 | cup chopped pecans | 1 | egg |

Preheat oven to 350 degrees (325 degrees if using glass dish). In saucepan melt morsels and butter; stir in crumbs and nuts. Press 1/2 of mixture into bottom of greased 13x9 inch pan. In large mixing bowl beat cheese until fluffy and beat in eagle brand milk, vanilla and egg. Mix well. Pour into pan on top of mixture, then top with remaining mixture. Bake 25 to 30 minutes. Cool completely. Chill before cutting into squares. Refrigerate leftovers.

Lou Smith

PEANUT BUTTER COOKIES

Cream together 3/4 cup butter and 3/4 cup sugar. Add 2 Tbsp. peanut butter, 1 tsp. vanilla, 1 well-beaten egg. Sift 2 cups flour, 1 tsp. baking powder. Mix all ingredients well. Roll the dough in small balls. Place on greased cookie sheet. Press flat with a fork. Bake at 375 degrees for 12 minutes.

Mrs. H. J. Havens

Ask, and it shall be given you; seek, and ye shall find; knock, and it shall be opened unto you.

Matthew 7:7

I have learned, in whatsoever state I am, therewith to be content.
Philippians 4:11

Seafoods

Be ye transformed by the renewing of your mind.

Romans 12:2

SEAFOODS

SHRIMP CREOLE

3	lb. shrimp cleaned and deveined	1	can tomato soup
		1	can mushroom soup
1/4	cup margarine	1/2	cup catsup
4	cups onions	1	Tbsp. Worcestershire
3 1/2	cups celery	1	tsp. Tobasco
3	green peppers	1	tsp. prepared mustard
Juice of 1 lemon			

Saute onions, peppers and celery in margarine. Stir in all seasonings and soups. Add shrimp and simmer 15 minutes. Serve over cooked rice.

Beverly Farrar

BAKED SEAFOOD SALAD

3/4	lb cooked, cleaned shrimp (1 cup)	1	cup mayonnaise
		1	tsp. Worcestershire sauce
1	can canned crab meat (flaked)	1/2	tsp. salt
1/2	cup chopped green peppers	1/4	tsp. pepper
1/4	cup minced onion	1/2	cup fresh bread crumbs
1	cup sliced celery	1	Tbsp. melted butter

Preheat oven to 350 degrees. Split shrimp length-wise, add crab meat, green peppers, onion, celery, mayonnaise, Worcestershire sauce, salt and pepper. Spread in baking dish (10x6x2). Toss crumbs in butter; sprinkle over salad. Bake, uncovered, 30 minutes, or until brown.

Barbara Foy

LOUISIANA BOILED SHRIMP

2	qt. water	3	Tbsp. salt
3	cups diced celery	1	Tbsp. whole allspice
1	cup chopped onions	2	tsp. cayenne pepper
2	lemons, quartered	3	lbs. headless frozen or fresh shrimp with shells
2	cloves garlic, minced		
6	bay leaves		

Bring water to a boil. Add all except shrimp. Simmer 15 minutes then add shrimp; bring back to a boil. Simmer 15 minutes or until shell turns pink. Let shrimp stand 20 minutes then serve. Serves 4.

Margie Benoy

SEAFOODS

JAMBALAYA

- | | | | |
|-----|---|---------|--------------------------------|
| 1 | Tbsp. butter | 3 | cups cooked shrimp, shelled |
| 1 | lg. onion, thinly sliced | | and deveined (about 1 lb.) |
| 1/2 | cup coarsely chopped green pepper | 2 | Tbsp. chopped parsley |
| 1 | glove garlic, minced | 2 | cups raw long-grain white rice |
| 2 | Tbsp. flour | 2 | Tbsp. Worcestershire sauce |
| 1 | lb. smoked pork sausage or ham, cut in 1/2 in cubes | 1/4 | tsp. salt |
| | | 1/2 | tsp. dried thyme leaves |
| | | 1/8-1/4 | tsp. cayenne |
| 2 | cups diced peeled tomatoes | | |

In large skillet, heat butter. Add onion, green pepper, and garlic; saute 5 minutes, until tender. Remove from heat and stir in flour. Gradually add 2 1/2 cups water, stirring until smooth. Return to heat, adding remaining ingredients; stirring, bring to a boil. Reduce heat to simmer; cook, covered; stirring occasionally (about 30 minutes or until rice is tender). Serve with additional chopped parsley, if desired. Makes 8 servings.

Margie Benoy

DEVEILED CRAB

- | | | |
|---|----------------------------|-----------------------------|
| 1 | medium onion, chopped | Dash cayenne |
| 2 | Tbsp. butter | Fine bread crumbs |
| 2 | Tbsp. flour | 1 can crab meat |
| 1 | Tbsp. Worcestershire sauce | 1 egg |
| 1 | Tbsp. lemon juice | 1 cup buttered bread crumbs |
| 1 | sm. can evaporated milk | 5 crab shells |

Cook onion in butter, add flour, blend; add lemon juice, cayenne, Worcestershire sauce and cream. Cook, stirring until thick. Add beaten egg and crab meat, and enough bread crumbs to make consistency for stuffing shells. Fill crab shells. Sprinkle buttered crumbs over top, and pat smooth with hands. Bake in 350 degree oven until brown. For 1 lb. fresh crab meat, double recipe. Serve with lemon slice and tartar sauce.

Barbara Foy

SEAFOODS

OYSTER CASSEROLE

- | | |
|--------------------------|------------------|
| 1 qt. oysters and liquid | Salt and pepper |
| Butter | Saltine crackers |

Butter casserole dish. Crush saltines, and place alternate layers of cracker crumbs and oysters in dish beginning and ending with cracker crumbs. Dot each layer of oysters with lumps of butter, salt and pepper. Add enough milk to fill to about 1 inch from top of dish. Bake 45 minutes at 350 degrees.

Peggy Lowery

OYSTER STEW

- | | |
|--------------------------|---------------|
| 1 (8 oz.) cup of oysters | 2 pats butter |
| 3/4 tsp. salt | 1 pint milk |

Add oysters to melted butter and boil 3 minutes. Add milk and seasonings. Bring almost to the boiling point. Serve hot.

Barbara Foy

CLAM CHOWDER

- | | |
|---|-----------------------------|
| 3 slices bacon | 3 cups water |
| 1 cup chopped onions | 1 tsp. salt |
| 1 cup chopped celery | 1/4 tsp. black pepper |
| 1/2 green pepper, diced or
Corn (small corn) | 1 bay leaf |
| 1 (28 oz.) can of tomatoes | 1/2 tsp. thyme |
| 21 oz. minced clams (undrained) | 3 cups diced raw potatoes |
| | 2 Tbsp. butter or margarine |

Fry bacon until almost crisp in large Dutch oven or heavy kettle. Add onions, celery and green pepper. Cook slowly about 10 minutes, stirring occasionally until vegetables are tender and golden. Stir in tomatoes. Drain clams reserving liquid. Set clams aside. Add clam liquid to soup pot along with water. Add salt, pepper, bay leaf and thyme. Bring to boil and reduce to simmer. Cover and cook slowly about 1 hour. Add potatoes, continue cooking about 30 minutes or until potatoes are tender. Add clams and (corn). Cook uncovered for 15 minutes. Remove bay leaf before serving and stir in butter. Makes 3 quarts or 12 servings.

Karen Powers

SEAFOODS

SAVORY CHOWDER

- | | |
|---|-----------------------------|
| 3 cups (or cans) minced or
chopped clams | 1 cup clam liquor |
| 3 cups milk | 1 cup diced potatoes |
| 1/2 cup crushed saltines | 1/2 cup sliced carrots |
| 4 slices bacon, diced | 1 small bay leaf |
| 1/2 cup chopped onion | 2 Tbsp. butter or margarine |
| 1/4 cup chopped celery | Chopped parsley |

Drain clams and reserve liquid. Combine milk and crushed saltines. Fry bacon until lightly brown and crisp. Drain on absorbent paper. Cook onion and celery in bacon drippings in a three-quart saucepan until tender. Add clam liquor, potatoes, carrots and bay leaf. Cover and simmer for 15-20 minutes or until vegetables are tender. Add butter, milk mixture, and clams. Heat through. Sprinkle with parsley and the reserved bacon pieces..

Luvina Glover

BAR-B-Q TUNA

- | | |
|----------------------------|----------------------------------|
| 1 (8 oz.) tomato juice | Dash chili powder |
| 1/4 tsp. mustard | Dash Worcestershire sauce |
| 4 Tbsp. dried onion flakes | 2 (6 1/4 oz.) cans tuna, drained |
- Mix all ingredients in a saucepan and simmer for 5 minutes. Good served hot or cold. Serves 4-6.

Lana Sills

TUNA BARBEQUE

- | | |
|--------------------------|-----------------------------|
| 2 cans water packed tuna | 1/2 cup chopped bell pepper |
| 1/2 cup chopped onion | 1/2 bottle BBQ sauce |
- Drain excess water from tuna. Saute onions and peppers in 1 Tbsp. water. Add tuna to onions and peppers, mixing thoroughly. Add barbeque sauce. Cook over medium heat 20 - 25 minutes. Serve over brown rice, noodles or on buns.

Delene Russell

SEAFOODS

TUNA CASSEROLE

- | | | | |
|---|--|-----|----------------------------|
| 8 | oz. egg noodles; cooked
and drained | 1 | can cream of celery soup |
| 1 | lg. can tuna; drained and
flaked | 4 | oz. herb-seasoned stuffing |
| | | 1/3 | cup evaporated milk |
| | | 1/2 | cup water |
| 1 | can green peas; drained | 4 | Tbsp. melted butter |

Cook egg noodles as directed. Combine tuna, peas, soup, milk, and water in large casserole. Stir thoroughly. Add cooked egg noodles and mix thoroughly. Spread stuffing over top. Drizzle with melted butter. Bake at 350 degrees for 45-60 minutes.

NOTE: 1 soup can full of milk can be substituted instead of evaporated milk and water. Serves 6.

Suzi Bridges

My soul, wait thou only upon God; for my expectation is from Him.

Psalm 62:5

Meats &

Meat

Casserole

Be strong and of good courage; be not afraid, neither be thou dismayed; for the Lord thy God is with thee whithersoever thou goest.

Joshua 1:9

MEAT AND MEAT CASSEROLES

CREOLE PORK CHOPS

- | | | | |
|---|----------------------------|-----|--------------|
| 6 | thick pork chops | 1/2 | tsp. Tabasco |
| 2 | large onions, sliced | 1/2 | tsp. salt |
| 1 | can tomato soup, undiluted | 1/4 | tsp. majoram |

Trim pork chops of excess fat. Put in large, shallow baking dish. Top with sliced onions. Combine all other ingredients and pour over pork chops. Cover and bake at 400 degrees for 1 hour (or until chops are tender). Serves 6.

Jerrie Reeves

PORK CHOP SKILLET DINNER

- | | | | |
|-------|-----------------------|-----|--------------------|
| 4 - 6 | pork chops | 1 | can whole tomatoes |
| 1 | cup rice (not minute) | 1/4 | tsp. salt |
| 1 | can corn | 1 | cup water |

Brown pork chops, remove from pan and pour out grease. Put rice in skillet. Pour 1 cup water with salt in skillet slowly. Add corn and tomatoes; place pork chops on top of mixture. Bring to a boil and cook over low heat for 30 to 35 minutes. Serves 4 to 6 people.

Judy Parnell

ZIPPY PORK CHOPS

Mix and pour over chops before baking:

- | | | |
|---|-------------------|--------------------------|
| 3 | Tbsp. catsup | Pinch of salt and pepper |
| 3 | Tbsp. brown sugar | 1/2 Tbsp. lemon juice |

Top pork chops with onion slices and a lemon slice. Bake covered for 1 hour at 350 degrees.

Johnnie Beaver

BRAIZED LEMON PORK CHOPS

- | | | | |
|-----|--------------------------|-----|-------------------|
| 6 | pork chops, 1 inch thick | 1/2 | cup water |
| 2 | tsp. salt | 1 | lemon sliced |
| 1 | tsp. black pepper | 2 | Tbsp. brown sugar |
| 1/2 | cup catsup | | |

Brown pork chops in heavy frying pan. Season with salt and pepper. Combine catsup, water and brown sugar. Pour over chops. Place a lemon slice on each chop. Cover tightly and cook slowly on top of range or at 350 degrees in oven for 45 minutes or until meat is done. 6 servings.

Donna Foy Stewart

MEAT AND MEAT CASSEROLES

SWEET AND SOUR PORK

- | | | | |
|-----|---|-----|--|
| 1 | lb. boneless pork, cut into
into 3/4 inch pieces | 3/4 | cup thin diagonally cut
carrot slices |
| 2 | Tbsp. oil | 1/2 | cup Kraft apricot preserves |
| 1 | cup water | 2 | Tbsp. cider vinegar |
| 1/2 | tsp. salt | 2 | Tbsp. cornstarch |
| 8 | 1/4 oz. can pineapple chunks,
drained | 2 | Tbsp. soy sauce |
| | | | Hot cooked rice |
| 1 | lg. green pepper cut into strips | | |

Brown meat in oil in large skillet or wok. Add water and salt; bring to boil. Reduce heat. Cover, simmer 30 minutes, stirring occasionally. Add pineapple and vegetables, bring to boil. Reduce heat. Cover, simmer 5 minutes. Stir in combined preserves, vinegar, cornstarch and soy sauce. Cook stirring constantly until clear and thickened. Serve over rice. Serves 4.

Karen Powers

PORK CHOP SUPREME

- | | | |
|-----|--------------|-------------|
| 4-6 | pork chops | Brown Sugar |
| 4-6 | lemon slices | Catsup |
| 4-6 | onion slices | |

Brown pork chops, pour off excess grease. Place 1 slice onion, 1 lemon slice, 1 tsp. brown sugar and 1 tsp. catsup on each pork chop. Add small amount of water to skillet at intervals to promote steam. Cook for 30 to 35 minutes. Serves 4 to 6 people.

Judy Parnell

MEAT AND MEAT CASSEROLES

PORK CHOP-PECAN CASSEROLE

- | | | | |
|---|--------------------------|-----|-----------------|
| 6 | (1/2 inch) pork chops | 1/2 | cup pecans |
| 1 | cup sliced celery | 2 | Tbsp. soy sauce |
| 1 | Tbsp. oil | | Paprika |
| 1 | cup rice mix (see below) | 1 | tsp. salt |
| 2 | cups water | | |

Saute celery in oil till tender. Add rice and water with celery in 13x9 baking dish. Add salt. Place chops on top of this mixture. Brush with soy sauce and sprinkle the chops with paprika. Bake covered 25 minutes at 350 degrees. Uncover and bake additional 10 minutes to brown chops and rice is tender.

RICE-ONION/MUSHROOM MIX

(makes pilaf for use with steaks, chops, and roasts)

- | | | | |
|---|--------------------------------------|-----|---------------------------|
| 3 | cups long grain rice | 1/2 | cup dried parsley flakes |
| 1 | env. regular onion/mushroom soup mix | 2 | tsp. dried basil, crushed |

Combine all ingredients and store in airtight jar. Stir mix before measuring.

To prepare: 1 cup mix, 1/4 tsp. salt, 2 cups water. Bring water to boiling, add mix, reduce heat to low. Cover and simmer 20 minutes till rice is tender. Makes 3 cups. serves 6 1/2 cup servings.

Barbara Foy

SPAGHETTI CASSEROLE

Saute green peppers, onions and ground beef (about 2 lbs.) in fry pan. Drain ground beef. Mix one medium sized can of tomato sauce (not Italian) and 1 small can of tomato paste with 2 small cans of water to beef. Add 3 tsp. of brown sugar, salt-pepper, garlic powder, oregano, Italian seasoning and parsley flakes to taste. Simmer 20 minutes. Cook spaghetti or elbow macaroni until tender while the sauce is cooking. In a casserole dish layer the sauce and the noodles. Add pieces of mozzarella cheese to the top. Put cover over the dish. Heat from sauce and noodles will melt the cheese. Dish is ready to be served.

Jean Sosebee

MEAT AND MEAT CASSEROLES

MEXICAN MACARONI CASSEROLE

- | | | | |
|-----|--|-----|---|
| 1 | lb. hot sausage (or ground beef) cooked thoroughly and drained | 1/2 | cup milk |
| | | 1 | cup sour cream |
| | | 1 | (16 oz.) can tomatoes (drained and chopped) |
| 1/2 | cup onion (chopped) | | |
| 1/2 | cup green pepper | 1 | Tbsp. chili powder |
| 2 | cups (8 oz. box macaroni) cooked | 1/2 | cup grated cheese |

Mix all ingredients, except cheese, together. Pour into casserole dish. Top with cheese. Bake at 350 degrees for 30 minutes.

Sherry Foy

HAMBURGER-BAKED BEANS CASSEROLE

- | | | | |
|---|------------------------|-----|-----------------------------|
| 2 | strips of bacon | 1/2 | cup brown sugar or molasses |
| 1 | med. onion, chopped | 1/2 | cup ketchup |
| 1 | lb. ground beef | 1/2 | tsp. dry mustard |
| 1 | lb. can pork and beans | 1 | tsp. salt |
| 1 | lb. can kidney beans | 1 | Tbsp. Worcestershire sauce |

Cut bacon into small pieces and cook in frying pan with onions until onion is partially cooked. Add meat and lightly brown. Add other ingredients and mix well. Spoon mixture into a 2-quart baking dish and bake at 375 degrees for 30 minutes. Serves 6-8.

Nancy Alexander

WESTERN BEANS

- | | | | |
|-------------|-------------|---|--------------------|
| 1 or 2 lbs. | ground beef | 1 | lg. onion, chopped |
|-------------|-------------|---|--------------------|
- Brown onions and beef in pan. In a large pot put 2 or 3 large cans of pork and beans. Add browned beef and onions and 1 bottle of Kraft barbecue sauce, Rinse out bottle with water and add this. Cook slowly. With a salad and some crackers this makes a nice supper.

Peggy Johnson

MEAT AND MEAT CASSEROLES

BARBECUED BURGERS 'N BEANS

- | | | | |
|-----|-------------------------------------|--------|-------------------|
| 3 | No. 303 cans pork & beans | 2 to 3 | tsp. salt |
| 2 | No. 2 cans kidney beans | 1/2 | tsp. pepper |
| 1 | 10 oz. pkg. frozen limas,
thawed | 1 | minced onion |
| | | 1/4 | cup water |
| 1/4 | cup brown sugar | 1 | Tbsp. margarine |
| 1 | Tbsp. dry mustard | 1 | cup catsup |
| 2 | tsp. salt | 2 | Tbsp. vinegar |
| 1/4 | tsp. pepper | 1 | Tbsp. brown sugar |
| 10 | small onions, fresh or canned | 1/2 | tsp. dry mustard |
| 2 | lbs. hamburger | | |

Heat oven to 400 degrees. In 3-quart casserole mix first 7 ingredients and bake 45 minutes. Boil fresh whole onions until tender crisp. (If you are using canned onions you may omit this step.) Lightly mix hamburger meat with next four ingredients (salt, pepper, onion, and water). Form mixture into 16 balls. Brown in skillet in melted margarine. Wipe out skillet and add catsup and next three ingredients (vinegar, brown sugar, dry mustard) with meat balls and simmer for 20 minutes. Over the baked beans place the small cooked onions and meat balls. Pour sauce over all and bake for 15 minutes, or until bubbly. Makes 8 servings.

Jeanette Lineberger

SAUSAGE, BEAN BAKE

- | | | | |
|-----|--|-------|--------------------------------------|
| 1 | lb. or pkg. of Hillshire Farm
smoked sausage (sliced in
one inch pieces) | 1/2 | cup mushrooms, fresh sliced |
| | | 1/4 | cup brown sugar |
| | | 2 | Tbsp. Texas Pete |
| 1/2 | cup green peppers, chopped
finely | 2 | med. cans Van Camp Pork
and Beans |
| 1/4 | cup onion, chopped finely | 1 1/2 | cups catsup |

Mix all ingredients in large casserole dish, cut Hillshire smoked beef sausage in one inch slices. Cook in conventional oven at 400 degrees about 45 minutes, or in microwave about 15 to 20 minutes. First 10 minutes on medium high and last 5 minutes on high power. Serves 4 to 6.

Randy and Roma Queen

MEAT AND MEAT CASSEROLES

LASAGNA

1 1/2 lb. ground beef	1 (8 oz.) can tomato sauce
1 medium onion, chopped	2 1/2 cups canned tomatoes, mashed
1/4 tsp. garlic powder	
1 1/2 tsp. salt	1/2 lb. mozzarella cheese
1/4 tsp. pepper	1/2 lb. cottage or ricotta cheese
1 tsp. oregano	1/2 cup grated parmesan cheese
	4 or 5 cooked lasagna noodles

Brown beef, garlic, onion, and oregano. Add salt, pepper, tomatoes and tomato sauce. Simmer 20-30 minutes. Meanwhile cook noodles as directed on box and drain. Fill casserole in layers—noodles, sauce, sprinkle generously with parmesan cheese and layer of mozzarella cheese slices, then cottage or ricotta cheese. Repeat layers leaving off cottage cheese on top. Bake covered at 350-375 degrees for 30-40 minutes. Serves 8.

Paula Glover

CORNED BEEF SALAD

1 pkg. lemon jello	1 can corned beef
1 1/2 cups hot water	2 tsp. minced onion
1 cup mayonnaise	2 tsp. green onion
2 cups chopped celery	3 hard-boiled eggs, chopped

Dissolve jello in hot water. Stir in mayonnaise. Add all other ingredients and pour into container. Chill overnight.

Lois Powers

CREAMED BEEF TOPPED WITH BACON

Preparation time: 20 minutes

For 4 servings you will need:

1 jar (5 oz.) dried chipped beef	1/2 tsp. dry mustard
4 Tbsp. butter or margarine	1/4 tsp. white pepper
4 Tbsp. all-purpose flour	2 cups milk

Cut dried beef into thin strips. Cover with boiling water. Drain. In a saucepan, melt butter. Stir in flour, mustard and pepper, cooking for 1-2 minutes. Slowly pour in milk, stirring until thickened. Add beef. Heat until steaming. Serve spooned over toast.

Elaine Bradshaw

MEAT AND MEAT CASSEROLES

BAR B. Q. WEINERS

- | | | | |
|-----|------------------------------|-----|---------------|
| 1 | pkg. Gwaltney chicken franks | 2 | Tbsp. vinegar |
| 1/4 | cup brown sugar | 1/4 | cup water |
| 1 | cup ketchup | | |

Mix all ingredients together except for franks. Cook over medium heat 5 minutes. Add franks and simmer 5-10 minutes. Best ever.

Etta Scoggins

STUFFED PEPPERS

- | | | | |
|-----|------------------|-----|------------------------------|
| 1 | lb. ground beef | 1/2 | cup uncooked long grain rice |
| 1/3 | cup onion | 1 | tsp. Worcestershire sauce |
| 1 | lb. can tomatoes | 4 | oz. sharp cheese, shredded |
| 1/2 | cup water | | Bell peppers |
| | Salt & pepper | | |

Brown ground beef with 1/3 cup onion. Add tomatoes, water, rice and Worcestershire sauce. Cover and simmer until rice is tender, about 15 minutes. Stir in 4 oz. sharp cheese, let cool. Spoon filling into cleaned bell peppers, top with grated cheese and bake in oven for 20 to 25 minutes.

NOTE: These are great to fix ahead and freeze. Prepare as directed above but do not bake until you are ready to use.

Judy Craig

RICE MEAT BALLS

- | | | | |
|---|-------------------|-----|------------------------|
| 1 | cup Minute rice | 2 | tsp. salt |
| 1 | lb. ground beef | | Dash pepper |
| 1 | egg, beaten | 2 | 1/2 cups tomato juice* |
| 2 | tsp. grated onion | 1/2 | tsp. sugar |

Combine Minute rice (right from box) with beef, egg, onion, salt, pepper and 1/2 cup of tomato juice. Mix lightly. Shape mixture into 18 balls and place in skillet. Add 1/2 tsp. sugar to the remaining 2 cups of tomato juice. Pour juice over meat balls in skillet. Bring mixture to a boil. Reduce heat and simmer, covered, 15 minutes, basting occasionally. Makes 4 servings.

*or use two 8-ounce cans tomato sauce mixed with 1/2 cup water.

Joann Heavener

MEAT AND MEAT CASSEROLES

SHANGHAI MEATBALLS

1	egg, beaten	1	lb. ground beef
1	Tbsp. minced onion	1	Tbsp. oil
1	tsp. ginger	1	env. brown gravy mix
3/4	tsp. salt	1	cup water
1/8	tsp. garlic powder	1/2	cup diagonally sliced sweet pickles
5	oz. can water chestnuts, drained and chopped		

Combine egg, onion, ginger, salt, garlic powder, and water chestnuts; mix together lightly with ground beef and shape into small meatballs. Brown meatballs in hot oil; pour off excess fat. Add contents of gravy mix envelope and water; simmer, stirring until gravy mixture thickens. Add sweet pickle. Serve with hot boiled rice garnished with additional sliced onion, if desired.

Mary Hill

COCKTAIL MEATBALLS

3	lbs. hamburger	Salt and pepper to taste
2	eggs	1 Tbsp. shortening for frying
1	env. onion soup mix (Lipton)	meatballs
3	cups crushed corn flakes	

Mix and form into small balls and brown in shortening. Add to sauce.

SAUCE:

2	bottles catsup (1 lb. 4 oz.)	1	tsp. dry mustard
2	(10 1/2 oz.) cans tomato soup	1	tsp. Italian mustard
2	Tbsp. hot pepper sauce	2/3	cup vinegar
1	env. dry onion soup mix	1	cup water

Mix and heat, thin with water if necessary. Simmer meatballs in sauce for at least 1 hour before serving.

Peggy Lowery

QUICK GROUND BEEF CASSEROLE

Brown 1 lb. ground beef and drain. Add 1 can cream of mushroom soup or 1 can cream of chicken soup. Add 1 can mixed vegetables with liquid. Salt to taste. After mixing, put in casserole dish and bake at 350 degrees for 30 minutes. Then put a pkg. of Tater Tots on top and return to oven for 15 minutes more. Serves 6.

Johnnie Beaver

MEAT AND MEAT CASSEROLES

MOTHER'S MEAT LOAF

- | | | | |
|-----|-------------------------------------|-------|-------------------------------------|
| 1 | lb. ground beef | 1 1/2 | tsp. salt |
| 1/2 | lb. sausage or fresh ground
pork | 1/8 | tsp. pepper |
| 1 | cup bread crumbs | 2 | (8 oz.) cans Hunt's tomato
sauce |
| 1/4 | cup chopped onion | 1/2 | cup water |

Lightly mix beef, pork, bread crumbs, onion and seasonings with 1 can tomato sauce. Form into loaf on greased shallow baking dish. Bake in moderate oven (350 degrees) for 30 minutes. Mix remaining can of tomato sauce and water. Pour over loaf. Bake 45 minutes longer, basting occasionally. Makes about 6 servings.

Roxanne Lineberger

A BUBBLY MEATLOAF

- | | | | |
|-----|---------------------|---|-----------------|
| 1 | lb. ground beef | 1 | egg |
| 1 | Tbsp. bread crumbs | 1 | tsp. salt |
| 1 | tsp. baking powder | 1 | Tbsp. catsup |
| 1/4 | tsp. garlic powder | 1 | green pepper |
| 1 | tsp. parsley flakes | 1 | beef cube |
| 1 | Tbsp. mayonnaise | 1 | Tbsp. hot water |
| 1/4 | cup chopped onion | 2 | bacon strips |

Mix all ingredients except beef cube, water, and bacon and pack into 5x9 loaf pan. Dissolve cube in hot water and drizzle over top of pan and lay bacon strips lengthwise on loaf. Bake in 375 degree oven for one hour.

June Galloway

BARBECUE MEATLOAF

- | | | | |
|-------|-----------------------------|-----|---------------------------|
| 1 1/2 | lbs. extra lean ground beef | 2 | (8 oz.) cans tomato sauce |
| 1/2 | cup fresh bread crumbs | 1/2 | cup water |
| 1 | onion, chopped | 3 | Tbsp. vinegar |
| 1 | egg, beaten | 3 | Tbsp. brown sugar |
| 1 1/2 | tsp. salt | 2 | Tbsp. prepared mustard |
| 1/4 | tsp. pepper | 2 | tsp. Worcestershire sauce |

Mix beef, crumbs, onions, egg, salt, pepper and 1/2 can tomato sauce and form a loaf. Combine rest of sauce and other ingredients and pour this over loaf. Bake at 350 degrees 1 hour and 15 minutes basting occasionally.

Susan Coley

MEAT AND MEAT CASSEROLES

MEAT LOAF (FLUFFY)

Mix thoroughly:

1 lb. ground beef or veal	4 Tbsp. minced onion
1/2 lb. ground lean pork	2 tsp. salt
2 cups soft bread crumbs	1/4 tsp. pepper
1 egg, beaten	1/4 tsp. dry mustard
1 1/2 cups milk	1 tsp. sage

Pack into 9x5x3 loaf pan. Bake. Unmold. Serve hot or cold. For catsup-topped loaf spread 3 Tbsp. catsup over top before baking. (350 degree) mod. oven 1 1/2 hours. 8 servings.

Individual Meat Loaves:

Shape mixture for Fluffy Meat Loaf into individual loaves (1x2x3). Place in greased shallow pan with thin slices of onion on each. Pour Barbecue Sauce over all. Baste during baking. 8 individual loaves.

Charles Foy

REAL GOOD MEAT LOAF

1 lb. ground beef	1 tsp. salt
1/4 lb. sausage	1/4 tsp. pepper
16 crackers (or 1 cup crumbs)	1 egg, beaten
1 pkg. onion soup mix, dry	1/2 can tomato soup

Mix the above and bake in loaf pan at 350 degrees for 1 1/2 hours.

SAUCE:

1/2 can tomato soup	2 tsp. vinegar
2 Tbsp. prepared mustard	1/2 cup water
1 Tbsp. molasses	

Heat well and serve over meat loaf.

Roxanne Lineberger

MEAT AND MEAT CASSEROLES

20 MINUTE MEAT LOAF

FOR 2 PERSONS

3/4 lb. ground beef
1/2 tsp. salt
1/8 tsp. pepper
1 Tbsp. dehydrated onion flakes
1 egg slightly beaten
1/2 cup soft bread crumbs
1/2 cup tomato sauce or tomato sauce with tomato pieces

FAMILY SIZE

1 1/2 lb. ground beef
1 tsp. salt
1/4 tsp. pepper
2 Tbsp. onion flakes
1 egg slightly beaten
1 (8 oz.) can tomato sauce
1 cup soft bread crumbs

Combine all ingredients--shape into 4 oval loaves. Bake at 450 degrees for 15 minutes. Meanwhile prepare sauce--combine these:

Remaining portion of tomato sauce	1 (8 oz.) can tomato sauce
1 Tbsp. brown sugar	2 Tbsp. brown sugar
2 tsp. parsley flakes	2 Tbsp. parsley flakes
1/2 tsp. Worcestershire sauce	1 tsp. Worcestershire sauce

Spoon excess grease off meat loaves; pour sauce over and bake 5 minutes longer. For large loaf--shape into one loaf in baking dish and bake at 350 degrees for 1 1/4 hours.

Janice Haynes

EASY BEEF STROGANOFF

1 1/2 lbs. ground beef	8 oz. sour cream
1 med. onion, diced	Worcestershire sauce to taste
1 can cream of mushroom soup	Salt and pepper to taste
1 bell pepper (large), diced	

Brown ground beef in large skillet. Drain thoroughly. Add onion, bell pepper, salt, pepper and Worcestershire sauce. Add cream of mushroom soup and one can water. Stir well. Cook until bubbly stirring occasionally. Add sour cream just before serving and allow to heat thoroughly. Serve over cooked egg noodles. Serves 4-6.

Suzi Bridges

MEAT AND MEAT CASSEROLES

EASY HAMBURGER STROGANOFF

- | | | | |
|---|---------------------------|-----|---------------------------|
| 1 | lb. ground beef | 1/4 | tsp. pepper |
| 2 | Tbsp. flour | 1 | (8 oz.) pkg. egg noodles |
| 1 | jar mushrooms (8 oz.) | | (cooked & drained) |
| 1 | can cream of chicken soup | 1/2 | tsp. garlic salt |
| 1 | med. onion, chopped | 1 | (8 oz.) carton sour cream |
| | | 1/2 | tsp. salt |

Cook ground beef and onions until beef is browned and onions are tender. Stir in flour, salt, garlic salt, pepper and mushrooms. Cook over med heat 5 minutes, stirring constantly. Stir soup into meat mixture and simmer 10 minutes, stirring occasionally. Stir in sour cream and cook until thoroughly heated. Serve over hot cooked noodles. Serves 6.

Lana Sills

BEEF STROGANOFF

- | | | | |
|---|------------------|---|---------------------|
| 1 | lb. beef sirloin | 6 | Tbsp. oil |
| 3 | Tbsp. flour | 2 | cans beef consomme' |
| 1 | cup sour cream | 1 | onion, chopped |

Cut beef sirloin into bite size pieces. Coat meat with flour. Heat skillet, then add 3 Tbsp. oil. Add sirloin and brown on both sides; then add onion and cook 3 or 4 minutes. Remove meat and onion from pan. Add 3 Tbsp. oil to pan drippings; blend in 3 Tbsp. flour. Stir in consomme' and cook over medium-high heat until thickened. Return browned meat to skillet; stir in sour cream and cook slowly until heated through. Do not boil. Serve over rice. Makes 4 or 5 servings.

Faye Collis

MEAT AND MEAT CASSEROLES

HAMBURGER CASSEROLE

Meat Sauce:

- | | |
|--|---------------|
| 1 1/2 lbs. ground beef | 1 Tbsp. sugar |
| 1 can tomato sauce (15 oz.) | Pepper |
| 1 garlic bud or 1/4 tsp. garlic powder | |

Brown ground beef and drain. Add other ingredients and simmer for 15 minutes.

Noodles:

- | | |
|--------------------|-------------------------|
| 5 oz. pkg. noodles | 1 small onion, chopped |
| 1 pt. sour cream | 3 oz. pkg. cream cheese |

Cook and drain noodles. Add other ingredients and mix well. Line bottom of medium size casserole with noodle mixture. Pour meat sauce over noodles but do not mix. Top with grated cheddar cheese. Bake at 350 degrees for approximately 20 minutes until cheese is bubbly.

Betty Welch

HAMBURGER PIE

- | | |
|----------------------|-----------------|
| 1 lb. lean hamburger | Salt and Pepper |
|----------------------|-----------------|

Onions

Fry and drain.

- | | |
|----------------|------------------|
| 3 eggs | 3/4 cup Bisquick |
| 1 1/2 cup milk | |

Blend for 15 seconds. Pour over meat and bake at 400 degrees for 25 minutes. Then sprinkle with cheese and bake for an additional 5-8 minutes.

Etta Scoggins

CHEESEBURGER PIE

(weight watchers)

- | | |
|-----------------------------|------------------------|
| 1 1/2-2 lbs. hamburger | 1 tsp. garlic salt |
| 1 cup cooked rice | 1 small onion, chopped |
| 1 can (15 oz.) tomato sauce | 1 small bell pepper |
| 1 tsp. chili powder | 1 cup cheese |

Mix everything together in 9x13 pan. Add grated cheese on top. Bake at 350 degrees for 20 to 30 minutes.

Marilyn Spencer

MEAT AND MEAT CASSEROLES

FLUFFY BURGERS

- | | | | |
|---|----------------------------------|-----|---------------------------|
| 5 | lb. ground beef | 5 | tsp. Accent |
| 1 | cup Ritz crackers, finely ground | 3 | tsp. Tabasco sauce |
| 1 | cup applesauce | 3 | tsp. Worcestershire sauce |
| 1 | env. Liptons onion soup mix | 1/2 | tsp. garlic salt |
| | | 1 | tsp. pepper |

Makes about 20-25 medium-sized burgers. This recipe is good for making ahead and freezing for future use.

Angeline Tate

CHILI SPECIAL

- | | | | |
|---|----------------------|---|---------------------------|
| 1 | lb. ground beef | 1 | tsp. Worcestershire sauce |
| 2 | small onions, minced | 1 | tsp. Heinz 57 sauce |
| 1 | can tomato soup | | Salt and pepper to taste |
| 2 | tsp. chili powder | | Dash of oregano |
| 1 | pack sweet and low | | |

Brown meat. Drain. Add other ingredients. Mix well. Simmer 10 to 15 minutes. Add a little water if necessary.

David Farrar

SLOPPY JOE

- | | | | |
|---------|----------------------------|-----|-----------------------|
| 1 1/2-2 | lbs. ground beef | 1 | bottle of chili sauce |
| 1/2 | small onion, diced | 1/4 | tsp. salt |
| 2 | (15 oz.) cans tomato sauce | | |

Brown ground beef in skillet. Pour off excess grease. Add salt and diced onion, permit slight browning. Add tomato sauce and chili sauce. Rinse all containers with small amount of water, add to mixture and simmer over low heat for 20-30 minutes. Serve on hamburger buns. Makes 8-10.

Judy Parnell

SLOPPY JOE'S

- | | | | |
|---------|---------------------------|---|----------------------------|
| 1-1 1/2 | lbs. ground beef | 1 | can cream of mushroom soup |
| 1 | can cream of chicken soup | | |

Brown ground beef and drain off grease, add soups and simmer for 10 minutes at low heat. Serve with or without cole slaw on hamburger buns.

Eddie Hooper

MEAT AND MEAT CASSEROLES

HOT CHILI PEPPER CASSEROLE

- | | | | |
|---|-----------------------------|---|-----------------------------|
| 1 | lg can green chilies, diced | 1 | Tbsp. flour |
| 1 | lb. Monterey Jack cheese | 1 | can (small) evaporated milk |
| 1 | lb. sharp cheddar cheese | 1 | can green chili Salsa |
| 3 | eggs beaten | | |

Layer 1/2 peppers and 1/2 each cheese. Make second layer the same--reserving one cup cheese. Beat eggs, flour, and milk well. Pour over layers. Bake 30 minutes at 325 degrees. Pour chili salsa over casserole and sprinkle cheese on top and put back in oven for 15 minutes more.

Deanne Wallace

CHILI

- | | | | |
|-------------|---------------|---|---------------------|
| 2 or 3 lbs. | ground beef | 1 | med. onion, chopped |
| 1 | cup catsup | 2 | Tbsp. brown sugar |
| 1 | Tbsp. vinegar | 1 | tsp. chili powder |
| 1/2 | tsp. salt | 2 | Tbsp. mustard |

Small jar Prego sauce

In saucepan cover ground beef in water and cook for 25 to 30 minutes or until almost done. Add to meat-onion, brown sugar, vinegar, chili powder, salt and mustard. Cook until done and then add Prego sauce and cook until thick.

Myrtle Brown

WESTERN HASH

- | | | | |
|-----|-------------------|-------|---------------------------|
| 1 | lb. ground beef | 3 1/2 | cups tomatoes |
| 1/2 | cup chopped onion | 1 | cup chopped green peppers |
| 1/2 | cup uncooked rice | 1/2 | tsp. salt |
| 1/2 | tsp. basil | | Dash of pepper |

Brown onion and peppers, add rest of the ingredients and simmer for 40 minutes stirring occasionally. Top with cheese and let melt.

Myrtle Brown

MEAT AND MEAT CASSEROLES

LYN'S BEEF TERIYAKI

1 1/2 lbs. beef cut in strips	Salt and pepper
1 1/2 Tbsp. oil	6 cups cooked brown rice
2 sm. bunches green onions	Teriyaki sauce
16 oz. water chestnuts, drained and sliced	Cornstarch to thicken
1 lb. Mung bean sprouts	1 cup chopped celery
	1/2 to 1 lb. mushrooms

Heat oil on medium high in large skillet. Add meat, stir-fry until lightly browned. Add onions, water chestnuts, celery, mushrooms, cook 3-4 minutes, stirring occasionally. Pour teriyaki sauce over meat. Stir in cornstarch until thickened. Add bean sprouts, salt, and pepper. Cook until sprouts are warm. Serve over brown rice.

A very fast, easy and fun dish to make. Try adding other vegetables to your liking.

Lyn McGaha

ROAST BEEF

3 - 4 lb. beef roast	1 can cream of mushroom soup
1 can water	1 brown' oven bag (plastic)

Brown roast on each side and place in oven bag. Pour on water and soup. Tie bag and bake at 325 degrees for 1 1/2 to 2 hours. Be sure to put 6 slits (1/2 in.) in top of bag.

Carolyn Hooper

POT ROAST

4 lb. chuck roast	1 can cream of mushroom soup
1 pkg. onion soup mix	

Place roast on large piece of aluminum foil. Pour soup mix and mushroom soup (undiluted) on roast. Bring ends of foil together tightly so juice cannot escape. Cook in 325 degree oven for 2 hours. Serves 6.

Barbara Foy

MEAT AND MEAT CASSEROLES

VEGETABLE POT ROAST

- | | |
|---------------------|-------------------|
| 2 - 3 lb. pot roast | 6 medium potatoes |
| Onion, one small | 1 cup water |
| 4 medium carrots | |

Brown roast after seasoning with salt and pepper. Add onion, carrots and potatoes. Cover and cook until meat is tender. During last 30 minutes, add one cabbage, quartered, cook till tender.

Leta Ballard

BEEF ROAST AND POTATOES

- | | |
|---------------------------|--------------------------|
| 1 3 or 4 lb. roast | 1 can water |
| 4 cups diced raw potatoes | 1 onion |
| 1 pkg. onion gravy mix | Salt and pepper to taste |
| 1 can mushroom soup | |

Cook roast covered with foil (in pan large enough to add potatoes later) 1-1 1/2 hrs. at 350 degrees. Add potatoes, onion gravy mix, mushroom soup, water, salt and pepper around roast, then slice onion on top. Recover with foil and cook 1 hr. longer at 350 degrees. (This is especially good to fix on Sunday morning leaving in oven after turning off, will still be warm by lunch time.) Serves 8.

Joann Heavener

SIX LAYER DINNER (One Dish)

Place in layers in greased 2 qt. casserole (8 "):

- | | |
|----------------------------|---|
| 2 cups sliced raw potatoes | 1 cup sliced raw onions(or less) |
| 2 cups chopped celery | 1 cup chopped green pepper |
| 1 lb. ground beef | 2 cups cooked tomatoes (No. 1 tall can) |

Season layers, using in all:

- | | |
|-------------|-----------------|
| 2 tsp. salt | 1/4 tsp. pepper |
|-------------|-----------------|

Garnish with green pepper slices. Bake at 350 degrees for 2 hours.

Barbara Foy

MEAT AND MEAT CASSEROLES

CHINESE PEPPER STEAK

- | | |
|---------------------|----------------------------|
| 1 lb. round steak | 1 cup thinly sliced celery |
| 1/4 cup salad oil | 1 cup beef bouillon |
| 1 tsp. salt | 2 Tbsp. cornstarch |
| 1 tsp. pepper | 1/4 cup water |
| 1/4 cup diced onion | 1 Tbsp. soy sauce |
| 1 clove garlic | 4 green peppers |

Cut steak in 1/8" strips. In a skillet place salad oil, salt and pepper, add slivers of steak and brown. Add onion, garlic, green peppers, celery and bouillon. Cover skillet with tight fitting cover. Cover over low heat 10 minutes. Blend cornstarch with water and soy sauce, add to mixture. Cook until liquid thickens. Serve with hot rice. Serves 6.

Ann Cline

STEAK A'LA CREOLE

- | | |
|-----------------------|------------------------|
| 2 lbs. round steak | 2 cans cooked tomatoes |
| Salt and pepper | 1 tsp. garlic |
| 2 Tbsp. shortening | 1 bay leaf |
| 1 large onion, diced | 1/2 tsp. thyme |
| 1 green pepper, diced | |

Salt and pepper the meat. Brown in shortening. Remove and set aside. Combine water, tomatoes and seasonings in dutch oven. Add steak. Cover and cook for two hours or until meat is tender. Serve over rice. Serves 4-6.

Suzi Bridges

SWISS STEAK FOR SUNDAY DINNER

Pound 6 Tbsp. seasoned flour into sides of 2 lb. round or flank steak (1 1/2" thick). Brown in hot oil in heavy skillet. Add:

- | | |
|------------------------|-----------------------|
| 2 cups cooked tomatoes | 1 onion, sliced |
| (No. 1 tall can) | 1 stalk celery, diced |

Cover. Cook over low heat or in moderate oven (300) until tender (2-2 1/2 hrs.); uncovering last 1/2 hour to cook down sauce to a rich thickness. Serve hot.

Barbara Foy

MEAT AND MEAT CASSEROLES

STEAK CASSEROLE

2 lb. round steak (cubed and cut in medium pieces) 6-8 med. Irish potatoes, peeled and quartered)

2 onions, sliced 1 can mushroom steak sauce

Flour steak, season to taste and brown in frying pan. Transfer meat to baking pan which has been lined with sliced onions. Add quartered potatoes. Pour mushroom steak sauce and 1 can water over ingredients. Season to taste with salt and pepper. Cover and bake at 250 degrees for 1 hour (or until potatoes are done). Serves 6-8.

Jerrie Reeves

STEAK AND CHINESE VEGETABLES

1 lb. round or sirloin steak Mushrooms

Carrots Water chestnuts

Celery Bell pepper

Onions

SAUCE:

1/3 cup soy sauce 1 cup water

1 1/2 tsp. cornstarch

Brown steak in frying pan or wok for 5 minutes on medium heat. Set aside. Stir fry vegetables for 5 minutes on medium high. Then mix all together and add sauce. Cook 2 minutes longer.

Judy Humphrey

PIZZA PIE

1 cup milk, scalded 1 1/2 cups water

2/3 cup butter 1 1/2 Tbsp. brown sugar

3 Tbsp. dry yeast 2 tsp. garlic salt

4 1/4 cups sifted flour 2 1/2 tsp. Worcestershire sauce

1 1/4 tsp. salt 1 tsp. oregano

3 lb. ground meat or sausage 1 lb. cheese, grated

1 1/2 cups tomato paste

Combine milk and butter, cool to lukewarm. Add yeast let stand 10 minutes. Add flour and salt, knead 5 minutes. Roll out dough, place in greased pan sprinkled with corn meal. Cook meat until done, add remaining ingredients except cheese. Spread sauce over crust and sprinkle with cheese. Bake 15 to 20 minutes at 400 degrees. 16 servings.

Chip Foy

MEAT AND MEAT CASSEROLES

BEST PIZZA

Mix 1 1/4 cups warm water and 1 pkg. dry yeast. Set aside. Lightly brown 1 lb. lean sausage, drain off grease. Gradually add 1 3/4 - 2 1/2 cups self-rising flour to yeast mix to make soft dough. Dough should form a ball easily. Let set. Mix tall tomato sauce in can with 1 tsp. Italian seasoning and 1/2 tsp. garlic salt.

Grease generously 2 pizza pans. Divide dough into equal portions for two crusts. Grease hands and spread dough on pans. Divide tomato sauce mix and spread on the two pans of dough. Add your favorite toppings--sausage, pepperoni, cheese, bell pepper, onion, olives, mushrooms. (I keep all these ingredients chopped in the freezer ready for quick pizzas.)

Brown in 400 degree oven for approximately 12 minutes until lightly brown on bottom or cheese has melted good.

If there should be any leftovers, warm in sealed foil in toaster oven for a few minutes.

Barbara Foy

PETROS

2 - 3 lb. ground beef	1	can Bush's Baked Beans
1 - 2 onions, chopped and sauted	1	can Kidney Beans
1 - 2 jars Ragu (add)		

Brown beef, drain grease, add other ingredients. Cook in crock for 1 hour. Serve over the following:

Tomatoes, cheese, sourcream, corn chips chopped as side dishes. Taco Sauce.

Leta Ballard

1 whole egg, for thickening or baking	2 egg yolks. Or 2 tablespoons dried whole egg plus 2 1/2 tablespoons water.
1 cup butter or margarine for shortening	7/8 cup lard, or rendered fat, with 1/2 teaspoon salt. Or 1 cup hydrogenated fat (cooking fat sold under brand name) with 1/2 teaspoon salt.
1 square (ounce) chocolate	3 or 4 tablespoon cocoa plus 1/2 tablespoon fat.
1 teaspoon double-acting baking powder	1 1/2 teaspoon phosphate baking powder. Or 2 teaspoons tartrate baking powder.
Sweet milk and baking powder, for baking	Equal amount of sour milk plus 1/2 teaspoon soda per cup. (Each half teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup sweet milk.)
1 cup sour milk, for baking	1 cup sweet milk mixed with one of the following: 1 tablespoon vinegar. Or 1 tablespoon lemon juice. Or 1 3/4 teaspoons cream of tartar.
1 cup whole milk	1/2 cup evaporated milk plus 1/2 cup water. Or 4 tablespoons dry whole milk plus 1 cup water. Or 4 tablespoons nonfat dry milk plus 2 teaspoons table fat and 1 cup water.
1 cup skim milk	4 tablespoons nonfat dry milk plus 1 cup water.
1 tablespoon flour, for thickening	1/2 tablespoon cornstarch, potato starch, rice starch, or arrowroot starch. Or 1 tablespoon granulated tapioca.
1 cup cake flour, for baking	7/8 cup all-purpose flour.
1 cup all-purpose flour, for baking breads	Up to 1/2 cup bran, whole-wheat flour, or corn meal plus enough all-purpose flour to fill cup.

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup water.
- 2 tablespoon flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 2 cups equal 1 can (tall).
- 2 1/2 cups equals No. 2 can.
- 3 1/2 cups equals No. 2 1/2 can.
- 1 lemon (medium) equals 3 tablespoons juice.
- 1 orange (medium) equals 1/2 cup juice.
- 2 tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons	3 t	1 T.
T. or Tbsp	tablespoons	16 T	1c. (4 T.-1/4 c.; 8 T.-1/2 c.)
c	cup	2 cups	1 pint
pt.	pint	2 pints.	1 qt.
qt.	quart	4 qt	1 gal.
lb.	pound		

MEASURE OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups.
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups.
- 1 pound dried apples measure about 5 cups.
- 1 pound cut-up candied fruit peel measures about 3 cups.
- 1 pound shelled almonds or Brazil nuts measure about 3 cups.
- 1 pound shelled walnuts or pecans measure about 4 cups.

QUANTITIES TO SERVE 100 PEOPLE

COFFEE	— 3 LBS.
LOAF SUGAR	— 3 LBS.
CREAM	— 3 QUARTS
WHIPPING CREAM	— 4 PTS.
MILK	— 6 GALLONS
FRUIT COCTAIL	— 2 ½ GALLONS
FRUIT JUICE	— 4 No. 10 CANS (26 LBS.)
TOMATO JUICE	— 4 No. 10 CANS (26 LBS.)
SOUP	— 5 GALLONS
OYSTERS	— 18 QUARTS
WEINERS	— 25 LBS.
MEAT LOAF	— 24 LBS.
HAM	— 40 LBS.
BEEF	— 40 LBS.
ROAST BEEF	— 40 LBS.
HAMBURGER	— 30 - 36 LBS.
CHICKEN FOR CHICKEN PIE	— 40 LBS.
POTATOES	— 35 LBS.
SCALLOPED POTATOES	— 5 GALLON
VEGETABLES	— 4 NO. 10 CANS (26 LBS.)
BAKED BEANS	— 5 GALLON
BEETS	— 30 LBS.
CAULIFLOWER	— 18 LBS.
CABBAGE FOR SLAW	— 20 LBS.
CARROTS	— 33 LBS.
BREAD	— 10 LOAVES
ROLLS	— 200
BUTTER	— 3 LBS.
POTATO SALAD	— 12 QUARTS
FRUIT SALAD	— 20 QUARTS
VEGETABLE SALAD	— 20 QUARTS
LETTUCE	— 20 HEADS
SALAD DRESSING	— 3 QUARTS
PIES	— 18
CAKES	— 8
ICE CREAM	— 4 GALLONS
CHEESE	— 3 LBS.
OLIVES	— 1 ¾ LBS.
PICKLES	— 2 QUARTS
NUTS	— 3 LBS. SORTED

To serve 50 people, divide by 2

To serve 25 people, divide by 4

I N D E X

FAMOUS PEOPLE

President Reagan's Favorite

Macaroni & Cheese	9
Pumpkin Pecan Pie	9
Noodle Pudding	10
Chicken Diane	10
Marvin's Steak Teriyaki	11
Plains Special Cheese Ring.	11
Chinese Casserole A La Marvin.	12
Whitney's Beef Stew	12
Meat Loaf	13
Mexican Mound	13
Crab Cakes.	14
Sweet and Sour Cabbage.	14
Zucchini Sausage Bake	15
Jim's Stir Fry Squash.	15
Spinach Hater's Delight	15
Faye's Better Than Potato Salad.	16
Louise's Succotash With Tomatoes.	16
Sweet and Sour Chicken.	16
Marty's Chicken	16
Zucchini Nut Bread	17
Ambrosia Salad.	17
Quick and Easy Fruit Salad.	17
Caroline Apple Cake	18
Jewish Apple Cake.	18
Lemon Icebox Cake.	19
Cap's Cake.	20
Squash Pie	21
Apple Pie.	21
Pecan Gems	22
Cheese Chips	22
Artichoke Squares.	23
Baked Corn Custard.	23
Vegetable Dip.	24
Pickled Shrimp	24
Easy Mushroom Hors D'oeuvres.	24
Chocolate Chip Cookies	25
Cheesecake.	25

PICKLES, PRESERVES, & RELISHES

Crystalized Pickles.	29
------------------------------	----

Bread & Butter Pickles	29
Bread & Butter Pickles	30
Salt Pickles.	30
Squash Pickles	30
Pickled Carrots and Zucchini.	31
Sweet Chow Chow.	31
Hot Pepper Jelly	31
Strawberry Jam.	32
Strawberry Butter	32

CANDY & SWEETS

Orange Balls.	35
Fudge Balls	35
Pecan Kisses.	35
Nut Roll	36
Pecan Roll	36
Pecan Candy.	36
Toasted Pecans	36
Cherry Delectables.	37
Chocolate Covered Cherries.	37
Chocolate Raisin Drops	37
Chocolate Peanut Clusters.	38
Peanut Butter Fudge	38
Foolproof Chocolate Fudge.	38
Easy Fudge	39
Peanut Butter Delight.	39
Peanut Butter Cups	39
Peanut Butter Cups	40
Dixie Peanut Brittle.	40
Mama's Surprise	40
Potato Candy	41
Fruit-nut Drops.	41
Butterscotch Bits.	41

APPETIZERS, DIPS, & SANDWICH SPREADS

Mushroom Cocktail (Low Calorie)	45
Vegetable Dip.	45
Rice Krispies	45
Cheese Straws.	45
Cheese Delight	46
Cheese Biscuits	46

Cheese Biscuits or Wafers	46
Ham Delights	47
Ham Ball	47
Cheese Ball.	47
Cheese Ball.	48
Vegetable Cheese Ball.	49
Pecan Cheese Ball	49
Vegetable Cheese Ball.	49
Vegetable Cheese Ball.	50
Cheese Ball.	50
Sausage Balls	50
Glazed Pecans.	50
Quarterback Scramble	51
Popcorn.	51
Popcorn Balls	51
Sandwich Filling.	52
Vegetable Sandwich Spread.	52
Corned Beef Sandwich Spread	52
Vegetable Sandwiches	52
Ham and Cheese Biscuits.	53

BREADS

Spoon Rolls	57
Buttermilk Refrigerator Rolls	57
Angel Biscuits.	58
Biscuit Mix.	59
Baking Mix.	59
Quick Whole Wheat Bread.	59
Six Week Muffin Mix	60
Banana Nut Bread	60
Banana Nut Bread	61
Apple Streusel Nut Bread	61
Strawberry Bread	62
Monkey Bread	62
Bumble Bee Bread.	62
Corn Bread.	63
Mississippi Cornbread.	63
Country Corn Bread.	63
Mexican Cornbread	63
“Eazy” Pancakes.	64

VEGETABLE SALADS

Potato Salad.	67
Cold Bean Salad	67

Best Bean Salad.	67
Scandinavian Salad	68
Broccoli & Cauliflower Salad	68
Broccoli Salad.	68
Marinated Carrots	69
Barbecue Slaw	69
Barbecue Sauce For Slaw	70
7 Layer Salad	70
Vegetable Salad.	70
Springtime Salad.	70
Marinated Asparagus Salad	71
Italian—Dressed Cauliflower	71
Sea Green Salad	71
9 Day Coleslaw	72
Superb Slaw	72
Sweet and Sour Slaw	72
Refrigerator Slaw	73
Kraut Slaw.	73
Kraut Salad	73

VEGETABLE CASSEROLES

Crunchy Potato Wedges	77
Irish Potato Casserole.	77
Pizza Peppers	77
Heaven and Earth	78
Lentil Shepherds Pie	78
Vegetable Casserole	79
Green Bean Casserole	79
5 Bean Bake	80
Broccoli and Rice Casserole.	80
Broccoli Cheese Casserole	80
Broccoli Casserole	81
Broccoli Casserole	82
Broccoli and Cheese Bake	83
Broccoli with Horseradish Dressing.	83
Asparagus Casserole	83
Asparagus Cutlets	84
Broccoli Elegante	84
Carrot-Cabbage Casserole	85
Savory Squash Casserole	85
Squash Casserole	85
Squash Dressing	86
Asparagus-Green Pea Casserole.	86
Jeweled Asparagus.	86
Vegetable Medley Casserole.	86
Creole Onions.	87

Onion Pie.	87
Onion Casserole	88
Country Style Baked Beans.	88
Baked Beans.	88
Double-Quick Baked Beans	89
Senator Russell's Sweet Potatoes	89
Sweet Potato Souffle	89
Grated Sweet Potato Casserole.	90
Sweet Potato Casserole.	90
Sweet Potato Casserole.	91
Yam Town.	92
Macaroni and Cheese Casserole.	92
Mama's Macaroni and Cheese.	92
Tofu Parmesan	93
Cheese and Pasta in a Pot	93
Quiche	93
Confetti Cheese Quiche	94
Brown Rice	94
Egg Casserole	94

POULTRY AND CASSEROLES

Chicken Continental	97
Heavenly Chicken	97
Chicken Kiev	98
Chinese Chicken with Peppers & Onions.	99
Chicken Chow Mein.	99
Chicken Tetrazzini.	100
Company Chicken.	100
Chicken and Broccoli Casserole	101
Chicken Dumplings	101
Chicken Dumplin's	101
Chicken and Dumplings	102
Easy Chicken Pie.	102
Chicken Pie	102
Chicken-Rice Casserole.	103
Aixa's Chicken & Rice	103
Chicken-Rice Casserole.	103
Chicken Casserole	104
Chicken Casserole	105
Hot Chicken Salad.	106
Crunchy Hot Chicken Salad.	106
Chicken Salad with Fresh Grapes . .	106
Hot Chicken Salad.	107
Turkey-Cranberry Salad	107
Sosebee Farms Oven Fried Chicken. .	107

Kentucky Fried Chicken.	108
Chicken Strips	108
Chicken Wings	109
BBQ Sauce.	109

PIES

Blackberry Cream Pie.	113
Pineapple Nut Cream Pie.	113
Heavenly Pie.	113
Strawberry Glaze Pie	114
Sosebee Strawberry Pie.	114
Strawberry Pie	114
2 Crust Slice of Lemon Pie	115
Sneaky Squash Pie	115
Sweet Potato Pie.	116
Pinto Bean Pie	116
Chess Pie	116
Pecan Pie.	116
Pecan Pie	117
Golden Pecan Tassies	118
German Sweet Chocolate Pie.	118
Chocolate Dessert	119
Fudge Chocolate Pie (No Crust). . .	119
Chocolate Chess Pie.	119
Chocolate Cream Delight	120
Chocolate Pie Mixture	120
Chocolate Pie	120
Million Dollar Pie	121
Cookie Crust Pie	121
Crustless Coconut Pie.	121
Easy Coconut Pie	121
Coconut Pie	122
Crustless Coconut Pie	122
French Coconut Pie.	122
Old Fashioned Coconut Custard. . .	123
Carolina Peanut Butter Pie	123
Orange-Pecan Pie.	123
Hawaiian Pie.	124
Buttermilk Pie	124
Strawberry Pie	124
No Crust Egg Custard	125
Egg Custard	125
Summer Banana Pudding	126
Banana Pudding	126
Graham Cracker Pudding	126
Graham Cracker Dessert	127

Lush	127
Cherry Yum Yum	128
Cup of This, Cup of That Pie.	128
Fruit Cobbler	128

CAKES

Chocolate Cheese Cake.	131
Fresh Blueberry Cheesecake	131
Pineapple Dump Cake	132
Apple Cake	132
Raw Apple Cake	132
Apple Pecan Cake	133
Lemon Cake Swuares.	133
Fresh Coconut Cake.	134
Fresh Coconut Sheet Cake	134
Coconut Cake.	134
Coconut Cake.	135
Miss Lucy's Coconut Cake.	135
Filling for Coconut Cake.	135
Orange Coconut Cake.	136
Pina Colada Coconut Cake	136
Orange Slice Cake	137
Mandarin Orange Cake	137
Hummingbird Cake	138
Punch Bowl Cake	139
Carrot Cake	139
Carrot Cake	140
Fresh Banana Cake	140
Banana-Pineapple Cake.	141
Banana Split Cake	141
Sundrop Cake.	141
Seven-up Pound Cake.	142
Mountain High Cake	142
Coke Cake	143
Coca Cola Cake.	143
Ma's Mixture Cake.	144
Oatmeal Cake	144
Pistachio Cake	145
Peter Paul Mound Cake.	145
Crumb and Nut Cake	146
Vanilla Wafer Cake	146
Praline Cake	147
Easy Chocolate Cake	147
22 Minute Chocolate Cake	148
20-25 Minute Chocolate Cake	148

30 Minute Chocolate Cake	149
Brownie Chocolate Cake.	149
Chocolate Upside Down Cake	150
Wellesley Fudge Cake.	150
Italian Cream Cake	151
Red Velvet Cake	151
Red Velvet Cake	152
Red Velvet Pound Cake	152
Bible Cake	153
"125 Year Old" Black Walnut Cake	153
Black Walnut Pound Cake.	154
Whipped Margarine Pound Cake.	154
Baptist Pound Cake	154
Wedding Pound Cake (Buttermilk)	155
Pound Cake	155
Lemon Pound Cake	155
Lemon Pound Cake	156
Real Good Pound Cake.	156
Cherry Pound Cake	157
Cinnamon Chocolate Cake	157
Honey Bun Cake.	158
Coffee-Cake	158
Light Fruit Cake	159
Orange Glazed Fruitcake.	159
Ugly Duckling Pudding Cake	160
Mother-in-Law Cake.	160
Homemade Pineapple Cake	161

DESSERTS

Strawberry Delight	165
Chocolate Layered Delight	165
Easy Chocolate Delight.	165
Apple-Cranberry Casserole	166
Apple Dumpling	166
Apple Crunch.	166
Chocolate Delight	167
Cranberry Sweets	167
Pan-Fried Peaches	167
Frozen Cheesecake	168
Toffee Dream.	168
Lemon Crumble Squares.	169
Lemon Squares.	169
Southern Pecan Squares	170
Cheese Delights.	170
Butter Pecan Ice Cream	170
Butter Pecan Ice Cream	171

Low Cost Sweeten Condensed Milk.	171
Hot Fudge Sauce.	171

FRUIT SALADS

Orange Salad	175
Watergate Salad.	175
Heavenly Orange Fluff.	175
Fruit Fluff.	176
Luscious Strawberry Salad	176
Strawberry Jello Salad	176
Lime Congealed Salad	177
Apricot Salad	177
Blueberry Salad.	178
Orchid Blueberry Salad.	178
Cherry Delight	178
Christmas Cranberry Salad	179
Cranberry Salad	179
Cranberry Salad	179
Fruit Salad.	179
Fruit Salad.	180
5 Cup Ambrosia	180
Fruit & Sour Cream Dessert.	180
Holiday Salad	180
Pistachio Salad	181
Summer Slimmer Salad.	181
Mixed Salad	181

BEVERAGES

Citrus Acid Punch	185
Punch	185
Punch	185
Banana Crush Punch	185
Brides Punch	186
Apricot Fizz.	186
Russian Instant Tea	186
Russian Tea	186
Williamsburg Brew.	187
Creamy Hot Chocolate.	187
Strawberry Punch	187
Banana Punch.	187
Golden Punch.	187
Festive Fruit Punch	188
Holiday Punch	188
Christmas Punch	188

Mock Champagne	189
Russian Tea	189
Making and Keeping Iced Tea	189

SOUPS, STEWS, SAUCES AND SALAD DRESSINGS

Brunswick Stew	193
Stew Beef with Vegetables	193
Squash Stew.	193
Chicken Stew	194
Fish Chowder.	194
Campsite Stew	194
Potato Soup.	195
Browned Potato and Cabbage Soup.	195
Alabama Chicken Sauce	195
Cocktail Sauce	196
Meat Loaf Sauce	196
BBQ Sauce for Two Chickens	196
Barbecue Sauce.	196
Blue Cheese Dressing	197

COOKIES

Snickerdoodles	201
Magic Cookie Bars	201
Magic Cookie Bars	202
Easy Toffee Bars	202
Congo Bars.	202
Blonde Brownies	203
Melting Moments.	203
Chocolate Oatmeal Cookies.	203
Oatmeal Cookies	204
Chocolate Oatmeal Cookies.	204
M&M Cookies.	204
Chocolate Chip Cookies	205
Russian Tea Cakes	205
Crispy Chocolate Bars	206
No Bake Chocolate Cookies.	206
Georgia Crackers	206
Fruit Cake Cookies	207
Fruit Cake Cookies	207
Lemon Squares	208
Grandma's Tea Cakes	208
Butternut Squares	208

Simply Scrumptious Butterscotch Squares	209	Barbecue Meatloaf.	229
Peanut Butter Cookies	209	Meat Loaf (Fluffy)	230
SEAFOODS		Real Good Meat Loaf.	230
Shrimp Creole.	213	20 Minute Meat Loaf	231
Baked Seafood Salad	213	Easy Beef Stroganoff	231
Louisiana Boiled Shrimp.	213	Easy Hamburger Stroganoff.	232
Jambalaya	214	Beef Stroganoff	232
Deviled Crab.	214	Hamburger Casserole	233
Oyster Casserole	215	Hamburger Pie	233
Oyster Stew	215	Cheeseburger Pie	233
Clam Chowder	215	Fluffy Burgers	234
Savory Chowder	216	Chili Special.	234
Bar-B-Q Tuna	216	Sloppy Joe.	234
Tuna Barbeque	216	Sloppy Joe's.	234
Tuna Casserole	217	Hot Chili Pepper Casserole	235
MEATS & MEAT CASSEROLE		Chili	235
Creole Pork Chops.	221	Western Hash	235
Pork Chop Skillet Dinner	221	Lyn's Beef Teriyaki	236
Zippy Pork Chops	221	Roast Beef.	236
Braised Lemon Pork Chops.	221	Pot Roast.	236
Sweet and Sour Pork	222	Vegetable Pot Roast.	237
Pork Chop Supreme.	222	Beef Roast and Potatoes.	237
Pork Chop-Pecan Casserole	223	Six Layer Dinner (One Dish)	237
Spaghetti Casserole	223	Chinese Pepper Steak.	238
Mexican Macaroni Casserole	224	Steak A'La Creole	238
Hamburger-Baked Beans Casserole	224	Swiss Steak for Sunday Dinner.	238
Western Beans.	224	Steak Casserole.	239
Barbecued Burgers'n Beans	225	Steak and Chinese Vegetables	239
Sausage, Bean Bake	225	Pizza Pie	239
Lasagna	226	Beef Pizza	240
Corned Beef Salad.	226	Petros	240
Creamed Beef Topped with Bacon	226	Substitute One Ingredient for	
Bar B.Q. Weiners.	227	Another.	241
Stuffed Peppers.	227	Ingredient Substitution.	242
Rice Meat Balls.	227	Table of Measurements and	
Shanghai Meatballs	228	Abbreviations.	242
Cocktail Meatballs.	228	Measure of Fruits and Nuts	242
Quick Ground Beef Casserole.	228	Quantities to Serve 100 People.	243
Mother's Meat Loaf	229		
A Bubbly Meatloaf	229		

WESTMORELAND PRINTERS, INC.
P. O. BOX 1, CLOVER, SOUTH CAROLINA 29710

